



lunch and dinner menu

CANAPES

(PLEASE SELECT 4)

COLD CANAPÉS

- Betel leaf with minced chicken, mint, coriander, lime (GF)
- Vietnamese spring rolls, chilli-coriander dressing (GF)
- Bruschetta of wild mushroom, marinated goats cheese
- Semi-dried tomato and Persian feta on croutons
- Blue swimmer crab salad, lime and tomato chutney (GF)
- Cornet of beetroot salad, goats curd and baby herbs
- Cornet of salmon tartare, crème fraiche and salmon pearls
- Fresh tuna rice paper rolls, soy bean and lime sauce (GF)
- Sashimi of kingfish, blood orange and ginger vinaigrette (GF)
- Freshly shucked coffin bay "virgin oysters" in a selection of dressings (GF)
- Smoked salmon on semolina blini, crème fraiche and chives
- Fresh prawn, lychee and mint wrap, rice paper rolls (GF)
- Nori and sushi, wasabi and soy sauce (GF without sauce)
- Peeled crystal bay prawn, avocado salsa (GF)
- Seared tuna, black sesame & a pickled cucumber and shiitake salad (GF)
- Peking duck pancakes, hoisin

HOT CANAPÉS

- Kumera and Carrot Latkes
- Corn and Haloumi Fritters
- Salt cod and potato beignet
- Twice baked cheese soufflé, sauce soubise
- Tartlet of Persian feta, caramelised onion and fresh thyme
- Crispy silken tofu, dashi broth and bonito flakes (GF)
- Steamed vegetable dim sum, black and white sesame
- Prawn dumpling
- Crispy soft shell crab, lime aioli
- Scallop shot, citrus and sake (GF)
- Teriyaki salmon, baby Asian greens
- Salt and Szechwan pepper calamari
- Prawn skewers, chilli crisps
- Pan seared half-shell scallops, cannellini beans, salsa rossa, marjoram (GF)
- Satay chicken mini skewer, coconut rice cake (GF)
- Lamb Masala Skewers, Mint Raita (GF)
- Spring rolls with beef fillet and shiitake mushrooms
- "Arancini Di Riso" (risotto balls stuffed with mozzarella and sundried tomato)
- Soup Shots – Select from Laksa, Mushroom and Chestnut, Duck noodle soup or Sweet corn and basil



ENTREE

Peeled Crystal Bay Prawns with Crab and Cucumber Salad,
Tomato vinaigrette

Confit of Ocean Trout with Coriander, Walnuts and Tahini, served with
Green Bean Salad

Homemade Ravioli with Roasted Pumpkin and Ricotta,
Crisp Sage, sautéed spinach and Tomato passata

Pan Fried Gnocchi with Sautéed Wild Mushrooms, Fresh Peas and Truffle Oil
(maximum 120 guests)

Citrus cured salmon with fennel, orange and wild rocket salad, mustard and dill dressing

Antipasto Stack with marinated Eggplant, Zucchini, Tomato and Persian Fetta,
Basil Oil and Balsamic Reduction

Assiette of Corn Fed Spatchcock, Celeriac Puree, Broad Beans, Petit Herbs
(maximum 80 guests)

Salad of grilled Tasmanian salmon, zucchini blossom, shaved fennel, salsa verde,
baby herbs

ALTERNATIVE ENTREE OPTION

SAMPLER ENTREE

(ADD \$5PP - MAXIMUM 120 GUESTS)

Steamed Queensland Half-shell Scallop with Ginger and Shallots
Peking Duck Pancake with Hoisin
Confit of Ocean trout with Coriander, Walnuts and Tahini

ALTERNATIVE ENTREE/MAIN COURSE OPTION

SHARED PLATTERS / BUFFET TO TABLE

**(ADD \$6PP PER COURSE)
REFER TO SEPARATE MENU**



MAIN COURSE

POULTRY

Corn fed Chicken Breast with Soy, Ginger, Shallots, Shiitake Mushrooms,
Baby Corn, Bokchoi, Fragrant Rice

Lemon and Sage Roasted Corn Fed Chicken Breast, Tartlet of Leek and Pecorino,
Wilted spinach, Broad Beans, Mustard Fruit Jus

Free Range Thirlmere Pesto Chicken Breast, Parsnip Potato Puree, Broccolini,
Roasted baby vine ripened Tomatoes, Red Wine Jus

BEEF

Grain Fed Beef Fillet, Onion Jam & Herb Crust, Truffled Potato Gratin, Seasonal Greens, Shiraz Jus

Roasted Rose of Veal tenderloin, Potato Roesti, Tuscan cabbage, Bone Marrow, Red Wine Butter

LAMB

Grain fed Riverina Lamb Rack, crisp polenta cake, caponata, Rosemary jus

Slow Roasted Grain fed Lamb Rump, Snow Peas, Kumera Puree, Tzatziki, Pomegranate & Molasses Jus

FISH

Roasted Atlantic Salmon, Kipfler Potato, Asparagus Spears, Citrus salad, Orange Glaze

Wild Barramundi Fillet with Kaffir Lime & Ginger Dressing,
Fresh Egg noodles, Bokchoi

Roasted Blue-eye, Herb ricotta gnocchi, Primavera greens, Crisp capers, petit herbs

Pan-fried "Palmer's Island" (Jewfish), Salsa Verde, Orecchiette pasta,
Chestnut mushrooms, Baby scallops, Clams

Pan Fried Tasmanian Salmon, Creamed Potato & Spinach,
Roasted Artichoke, Eggplant Relish



DESSERT

Zest Lemon Tart, Caramelised Oranges, Citrus Salad
Sorbet Terrine, Passionfruit Syrup, Seasonal Fruit, Coconut Tuille
Blueberry & Macadamia Frangipani Tartlet, Mango Mint Salsa
Warm Self-saucing Chocolate & Honey Pudding, Espresso Ice-cream, Fresh Berries, Almond Tuille
Semi-freddo of Fresh Mango, Passionfruit, Coconut, Spiced Pineapple
Sticky Date & Fig Pudding, Warm Fig Compote, Vanilla-bean Ice Cream, Toffee Shards
Layered Chocolate Delice Tart, Almond Brittle, Fresh Berries

ALTERNATIVE DESSERT OPTIONS

DESSERT CANAPES (PLEASE SELECT 4)

Zest Lemon Meringue Tartlet
Warm Chocolate And Honey Self-saucing Pudding
Layered Chocolate Delice (GF Without Tuille)
Raspberry And Vanilla Bean Pannecotta, Sauterne Jelly (GF)
Fresh Sorbet Shots (GF)
Fresh Summer Berry Compote (GF)
Watermelon And Vodka Granita (GF)
Chocolate Mocha Tarts
Passionfruit Brulee (GF)
Tiramisu
Mini Pavlova, Mascarpone, Strawberries And Passionfruit Coulis (GF)
Semi-Freddo Of White Chocolate, Pistachio And Praline, Gold Leaf (GF)
Sticky Date And Fig Pudding
French Lavender And Blood Orange Crème Caramel (GF)
French Caramelised Apple Tartlets

DESSERT SAMPLER PLATE (ADD \$5PP)

Mango & blueberry salad
Berry Sorbet
Chocolate Mocha Tart
Passionfruit Crème Brulee