



LUNCH AND DINNER MENU

CANAPES (PLEASE SELECT 4)

COLD CANAPÉS

- Betel Leaf with Minced Chicken, Mint, Coriander, Lime (GF, DF, EF)
- Vietnamese Spring Rolls, Chilli Coriander Dressing (GF, DF, EF)
- Bruschetta of Wild Mushroom, Marinated Goats Cheese
- Semi-dried Tomato and Persian Feta on Croutons
- Cornet of Beetroot Salad, Goats Curd, Baby Herbs
- Cornet of Salmon Tartare, Crème Fraiche Salmon Pearls
- Fresh Tuna Rice Paper Rolls, Soy Bean and Lime Sauce (GF, DF, EF)
- Sashimi of Kingfish, Blood Orange and Ginger Vinaigrette (GF, DF, EF)
- Freshly Shucked Coffin Bay "Virgin Oysters", Selection of Dressings (GF, DF, EF)
- Smoked Salmon on Semolina Blini, Crème Fraiche, Chives
- Fresh Prawn, Lychee and Mint Rice Paper Rolls (GF, DF, EF)
- Nori and Sushi, Wasabi, Soy Sauce (GF without Sauce, DF, EF)
- Peeled Crystal Bay Prawn, Avocado Salsa (GF, DF, EF)
- Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake Salad (GF, DF, EF)
- Teriyaki Salmon, Baby Asian Greens
- 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 Fetta, Caramelised Onion, Fresh Thyme
- Crispy Silken Tofu, Dashi Broth, Bonito Flakes (GF, DF, EF)
- Steamed Vegetable Dim Sum, Black and White Sesame (DF, EF)
- Prawn Dumpling (DF, EF)
- Crispy Soft Shell Crab, Lime Aioli
- Scallop Shot, Citrus, Sake (GF, DF, EF)
- Salt and Szechwan Pepper Calamari
- Prawn Skewers, Chilli Crisps (DF, EF)
- Pan Seared Scallops, Cannelini Beans, Salsa Rossa, Marjoram (GF, DF, EF)
- Satay Chicken Mini Skewers (GF, DF, EF)
- 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

- Laksa (DF, EF), Mushroom and Chestnut, Duck Noodle (DF, EF) or Sweet Corn and Basil



ENTREE

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

Chicken Liver Parfait, Pickled Walnut, Dates, Cress, Lavosh

Assiette of Corn Fed Spatchcock, Celeriac Puree, Broad Beans, Petit Herbs
(maximum 80 guests, or 160 guests if alternate serve)

Peeled Crystal Bay Prawns, Crab and Cucumber Salad, Tomato Vinaigrette

Citrus Cured Salmon, Fennel, Orange and Wild Rocket Salad, Mustard and Dill Dressing (can be DF/EF)

Salad of Grilled Tasmanian Salmon, Zucchini Blossom, Shaved Fennel, Salsa Verde, Baby Herbs (DF, EF)

Confit of Ocean Trout, Coriander, Walnuts, Tahini, Quinoa, Green Bean Salad (can be DF/EF)

Homemade Roasted Pumpkin and Ricotta Ravioli, Crisp Sage, Sautéed Spinach, Tomato Passata

Pan Fried Gnocchi, Sautéed Wild Mushrooms, Fresh Peas and Truffle Oil (can be DF/EF)
(maximum 120 guests, or 240 guests if alternate serve)

Heirloom Tomato, Watermelon, Buffalo Mozzarella, Sumac Roasted Pepitas (GF, EF)

ALTERNATIVE ENTREE/MAIN COURSE OPTION

SHARED PLATTERS / BUFFET TO TABLE
(ADDITIONAL CHARGE)
REFER TO SEPARATE MENU



MAIN COURSE (PLEASE SELECT 2 FOR ALTERNATE SERVICE)

POULTRY

Corn fed Chicken Breast, Soy, Ginger, Shallots, Shiitake Mushrooms, Baby Corn, Bokchoi, Fragrant Rice (DF, EF)

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

Braised Chicken, Sauteed Gnocchi, Braised Cabbage, King Brown Mushrooms (can be DF/EF)

Confit Chicken Leg, Lentils, Caramelised Shallots, Cos, Peas, Smokey Beef Lardons (GF, DF, EF)
(maximum 40 guests, or 80 guests if alternate serve)

BBQ Spatchcock, Sweetcorn, Piri Piri, Coriander, Lime Salsa (GF, DF, EF)

Szechuan Roasted Duck Breast, Coconut Rice, Gai Lan, Penang Style Laksa (GF, DF, EF)

BEEF

Grain Fed Beef Fillet, Onion Jam and Herb Crust, Truffled Potato Gratin,
Seasonal Greens, Shiraz Jus (can be DF/EF) **add \$7pp**

Chargrilled Beef Fillet, Potato Galette, Cavalo Nero, Bone Marrow Butter, Red Wine Jus **add \$7pp**

Roasted Wagyu Beef (Rump), Peppers, Chimichuri, Kipfler Potatoes (GF, DF, EF)

Braised Beef Cheeks, Porcini Mushrooms, Cauliflower Puree,
Roasted Spanish Onion, Capsicum (GF, EF, can be DF)

LAMB

Grain fed Riverina Lamb Rack, Crisp Polenta Cake, Caponata, Rosemary Jus (can be DF/EF) **add \$7pp**

Slow Roasted Grain Fed Lamb Rump, Snow Peas, Kumera Puree,
Tzatziki, Pomegranate and Molasses Jus (can be DF/EF)

FISH

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

Wild Barramundi Fillet, Kaffir Lime and Ginger Dressing, Fresh Egg Noodles, Bokchoi (DF)

Roasted Blue-eye, Herb Ricotta Gnocchi, Primavera Greens, Crisp Capers, Petit Herbs

Pan-fried Barramundi, Salsa Verde, Orecchiette Pasta, Chestnut Mushrooms, Baby scallops, Clams (DF, EF)

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



DESSERT

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

Zest Lemon Tart, Caramelised Oranges, Citrus Salad
Sorbet Terrine, Passionfruit Syrup, Seasonal Fruit, Coconut Tuille (DF, EF)
Blueberry and Macadamia Frangipani Tartlet, Mango Mint Salsa
Warm Self-saucing Chocolate and Honey Pudding, Espresso Ice-cream, Fresh Berries, Almond Tuille
Semi-freddo of Fresh Mango, Passionfruit, Coconut, Spiced Pineapple
Sticky Date and 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, DF, EF)
Fresh Summer Berry Compote (GF, DF, EF)
Watermelon and Vodka Granita (GF, DF, EF)
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