



LUNCH AND DINNER MENU

CANAPES (PLEASE SELECT 4)

COLD CANAPES

- Bruschetta of Wild Mushroom, Marinated Goats Cheese
Semi-dried Tomato and Persian Feta on Croutons
- Cornet [choice of Duck Parfait, Quince, Cornichon, Walnut / Smoked Eggplant, Tomato Jam, Labne, Za'atar / Tuna, Yuzu, Furikake, Wasabi]
- Fresh Rice Paper Rolls [choice of Tofu, Avocado, Snow Pea / Seared Tuna, Pickled Cucumber, Shiitake Mushroom, Wakame / Prawn, Green Papaya, Lychee, Nam Jim / Betel Leaf, Larb Chicken, Chilli Jam] (GF, DF, EF)
- Sashimi of Kingfish, Pink Grapefruit, Green Papaya, Citrus Wasabi Dressing (GF, DF, EF)
- Freshly Shucked Sydney Rock Oysters, Selection of Dressings (GF, DF, EF)
- Smoked Salmon on Semolina Blini, Crème Fraiche, Chives
Nori and Sushi, Wasabi, Soy Sauce (GF, DF, EF)
- Marinated Tiger Prawn, Avocado Salsa, Tortilla (GF, DF, EF)
- Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake Salad (GF, DF, EF)
- Five Spice Duck Pancakes, Cucumber, Shallot, Hoisin

HOT CANAPES

- Carrot and Onion Bhaji, Mint Yoghurt (GF)
- Sweet Corn, Zucchini and Haloumi Fritters, Sumac Aioli
- Hot Smoked Salmon and Potato Croquette, Herb Mayonnaise
Twice Baked Cheese Soufflé, Sauce Soubise
- Tartlet of Persian Fetta, Caramelised Onion, Fresh Thyme
- Fried Silken Tofu, Mushroom Dashi, Furikake, Shallot, Radish (GF, DF, EF, V)
- Steamed Spinach and Mushroom Dumpling, Sesame, Chive (DF, EF)
Prawn Dumpling (DF, EF)
- Panko Crumbed Soft Shell Crab, Sriracha Mayonnaise
Scallop Shot, Citrus, Sake (GF, DF, EF)
- Salt and Szechwan Pepper Calamari, Lime Aioli
- Grilled Peri Peri Prawn Skewers, Chimichurri (DF, EF)
- Pan Seared Scallops, Cauliflower Puree, Tomato Jam, Smoked Almond Dukkah (GF, DF, EF)
Satay Chicken Mini Skewers (DF, EF)
- Korean Style Fried Chicken, Kimchi Mayonnaise [GF, contains peanuts]
- Shawarma Spiced Lamb Skewer, Pomegranate Molasses, Labne (GF)
- Spring Roll, Beef Fillet and Shiitake Mushrooms
Beef Brisket Spring Roll, American Cheese, Dill Pickle
- "Arancini Di Riso" Risotto Balls [choice of Mozzarella and Sundried Tomato / Mushroom and Pecorino]

SOUP SHOTS

- Laksa (DF, EF) / Duck Noodle (DF, EF) / Pea and Asparagus with Creme Fraiche and Chives / Sweet Corn and Basil



ENTREE

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

Caprese Salad, Buffalo Mozzarella, Zucchini Flower, Raddichio, Pinenuts, Aged Balsamic (GF, EF)

Angel Hair Pasta, Herb Crusted Tuna, Lemon, Capers, Chilli, Rocket

Spinach and Ricotta Ravioli, Crisp Sage, Homemade Tomato Sauce, Grana Padano

Pan Fried Gnocchi, Sautéed Wild Mushrooms, Fresh Peas, Truffle Oil (GF, can be DF/EF)

Ricotta Gnocchi, Butternut Pumpkin, Spinach, Brown Butter, Walnuts, Pecorino (GF)

Marinated Tiger Prawns, Crab and Cucumber Salad, Tomato Vinaigrette (GF)

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

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

Confit of Ocean Trout, Quinoa Salad, Currants, Pinenuts, Saffron Tahini (GF, can be DF/EF)

Assiette of Corn Fed Spatchcock, Celeriac Puree, Broad Beans, Petit Herbs

(maximum 80 guests, or 160 guests if alternate serve)

Confit Duck Maryland, Puy Lentils, Pancetta, Red Cabbage, Madeira Jus (GF)

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 (GF, 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 (GF)

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

Oven Roasted Chicken Breast, Jamon, Preserved Lemon Butter, Potato Gratin, Spinach, Verjus (GF)

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 **add \$7pp**

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

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

Braised Beef Cheeks, Cavalo Nero, Cauliflower Puree, Porcini Jus, Gremolata (GF)

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)

Harissa Spiced Lamb Rump, Skordallia, Green Beans, Pomegranate Jus

FISH

Roasted Atlantic Salmon, Pomme Puree, Chargrilled Asparagus, Citrus Beurre Blanc, Salsa Verde (GF)

Tandoori Roasted Salmon Fillet, Chickpea Lentil Masala, Spinach, Crispy Onion, Lime Yoghurt (GF)

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

Pan-fried Barramundi, Tomato Saffron Broth, Orecchiette Pasta, King Brown Mushroom, Scallops, Mussells, (DF, EF)

Oven Roasted Barramundi, Fennel Puree, Chargrilled Broccolini, Cafe Di Paris, Crispy Potato (GF)

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



DESSERT

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

Zest Lemon Tart, Caramelised Oranges, Citrus Salad
Sorbet Terrine, Passionfruit Syrup, Seasonal Fruit, Lemon Balm (GF, DF, EF)
Seasonal Poached Fruit Frangipane Tartlet, Toasted Almonds, Fresh Fruit Compote, Vanilla Cream
Warm Self-saucing Chocolate and Honey Pudding, Espresso Ice-cream, Fresh Berries, Almond Tuille
Semi-freddo of Fresh Mango, Passionfruit, Coconut, Spiced Pineapple (GF)
Spiced Apple and Date Pudding, Salted Caramel, Candied Walnuts, Vanilla Bean Ice Cream
Layered Chocolate Delice Tart, Almond Brittle, Fresh Berries
Pavlova, Seasonal Fruit, Vanilla Mascapone, Passionfruit Syrup (GF)

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)
Lemon Myrtle and Blueberry Pannecotta, Verjuice Jelly (GF)
Fresh Sorbet Shots (GF, DF, EF)
"Pina Colada" Granita [Pineapple Rum Granita, Coconut Sorbet] (GF, DF, EF)
Chocolate Mocha Tarts
Passionfruit Brulee (GF)
Tiramisu
Mini Pavlova, Mascarpone, Strawberries, Blueberries And Passionfruit Coulis (GF)
Semi-Freddo of White Chocolate, Pistachio And Praline, Gold Leaf (GF)
Spiced Apple and Date Pudding, Candied Walnuts, Salted Caramel
Orange and Vanilla Crème Caramel (GF)
French Caramelised Apple Tartlets
Poached Seasonal Fruit Frangipane Tart, Toasted Macadamia, Vanilla Cream
Banoffie Pie, Salted Caramel, Candied Pecan