



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, Baby Herbs
- Cornet of Salmon Tartare, Crème Fraiche 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", Selection of Dressings (GF)
- Smoked Salmon on Semolina Blini, Crème Fraiche, Chives
- Fresh Prawn, Lychee and Mint Rice Paper Rolls (GF)
- Nori and Sushi, Wasabi, Soy Sauce (GF without Sauce)
- Peeled Crystal Bay Prawn, Avocado Salsa (GF)
- Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake salad (GF)
- 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)
- Steamed Vegetable Dim Sum, Black and White Sesame
- Prawn Dumpling
- Crispy Soft Shell Crab, Lime Aioli
- Scallop Shot, Citrus, Sake (GF)
- Salt and Szechwan Pepper Calamari
- Prawn Skewers, Chilli Crisps
- Pan Seared Scallops, Cannelini Beans, Salsa Rossa, Marjoram (GF)
- Satay Chicken Mini Skewers (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

- Laksa, Mushroom and Chestnut, Duck Noodle or Sweet Corn and Basil



ENTREE

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

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

Confit of Ocean Trout with Coriander, Walnuts and Tahini, 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, or 240 guests if alternate serve)

Citrus Cured Salmon with Fennel, Orange and Wild Rocket salad, Mustard and Dill Dressing

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

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

(PLEASE SELECT 2 FOR ALTERNATE SERVICE)

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

Chargrilled Veal Tenderloin, Potato Galette, Cavalo Nero, Bone Marrow Butter, Red Wine Jus

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 Mulloway (Jewfish), Salsa Verde, Orecchiette pasta,
Chestnut mushrooms, Baby scallops, Clams

Pan Fried Tasmanian Salmon, Creamed Potato & 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
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