

Function and Event Set Menus (Minimum 40 guests)

For our 2023 – 2024 event season, menu valid until 30th June 2024



One entrée, one main and one dessert option \$92 per person (Set option per course)

Add \$5 per course for an additional option per person for alternate drop courses \$97, \$102, \$107

Additions or alterations to the dishes will incur a \$5 pp surcharge.

Any dietary specific meals not specified at the time final numbers are required will incur a full meal charge.

Bespoke Menus start from \$125PP

All menus include bread rolls, one per person, seasonal salads to the table with mains, and tea, brewed coffee and chocolates served to the table after dessert

Entrée

Porcini Chicken, Cashew Creme, Pickled Mushrooms, Salsa Verde GF

Marinated Grilled Prawns, Avocado Corn Salsa, Heirloom Cherry Tomatoes, Fresh Herbs GF DF NF

Grilled Lamb Backstrap, Hummus, Fetta, Pine nuts, Pomegranate Arils GF NF (Pomegranate subject to availability)

Prosciutto, Roast Balsamic Pear Salad, Shaved Parmesan, Balsamic Pearls, Spiced Walnuts, Green Oil GF NF

Sous-Vide Ocean Trout, Smoked Cod Croquette, Fried Capers, Dill, Beurre Blanc NF (Warm)

Torched Tofu, Seaweed Salad, Pickled Enoki Mushrooms, Puffed Black Rice Vegan GF NF

Main (Main course served with seasonal Salad to the table)

Seared Chicken Supreme, Potato Dauphinois, Broccolini, Juniper Berry Jus GF NF

Braised Beef Cheek, Celeriac Mash, Port Wine Jus, Pickled Radishes GF NF

Grilled Barramundi Fillet, Pumpkin Gratin, Mirepoix, Bouillabaisse style Sauce NF

Roast Lamb Rump, Red Pepper Dhal, Pickled Onion, Apple Balsamic, Coriander GF DF NF

Pan Seared Salmon, Gai Lan, Edamame, Savory Rice, Soy Beurre Blanc GF NF

Stuffed Field Mushroom, Rocket & Green Pea Filling, Polenta, Salsa Verde VEGAN GF NF

Grilled Beef fillet (Additional \$15pp) (served Medium), Maple Glazed Brussel Sprouts, Rainbow Carrots, Green Onion Jus, Furikake GF DF NF (not available for option one)



Dessert

Warm Chocolate Fondant, Berry Coulis, Chantilly v NF

Apple Tartlet, Poached Summer Fruits and Chantilly Cream v NF GF

Bacci Gateaux, Cherry Puree, Freeze Dried Cherries v

White Chocolate "Raffaello" Raspberry Coulis, Mint v

Tiramisu, Chocolate Feuilletine v NF

Red Velvet Cake, Gold Strawberry, Macaron v

Salted Caramel Cheesecake, Vanilla Soil v

Antipasto Boards to the table - \$120 – 2 boards served per table 8-10 Guests

A fresh antipasto board served to the table when guests are first seated

Salami, prosciutto, mortadella, Duck liver parfait, sourdough & crackers

Selection of Cheeses: Cheddar, Blue, triple cream brie

Marinated olives and sundried pickled vegetables

Upgrades (see canapé menu for options)

Add 2,3,4 or 5 x Canapes during the cocktail hour, Canapes \$6 - \$7 each, served per person

Add a Grazing table for your guests during the cocktail hour, Standard \$750, Extravagant \$1300

Add Sliders or Bao Buns, 1 x per guest served at 10pm(Latest) \$6.50 per guest

Dietaries:

V=Vegetarian, NF=Nut Free, VE=Vegan, GF=Gluten Free, DF=Dairy Free, VEO= Vegan Option Available, NFO= Nut Free Optional Available