



SET MENU

ARRIVAL CANAPES - \$10-20 PER PERSON

SERVED ON ARRIVAL – PLEASE SELECT 2 ITEMS (\$10 PER PERSON) OR 4 ITEMS (\$20 PER PERSON)

SALMON MOUSSE CONE, AVOCADO, CHIVE, PICKLED BEETROOT

LEMON THYME ASPARAGUS TARTLET (V)

THAI CHICKEN RICE CRISP, WAKAME SALSA (GF)

DUCK PATE LAVOSH, MANGO & APRICOT RELISH

SET MENU 1 (THREE COURSE) - \$82.50 PER PERSON

ENTRÉE - Please select one entrée from list

MAIN COURSE - Please select one main course from the list

DESSERT - Please select one dessert from the list

SET MENU 2 (THREE COURSE) - \$87.50 PER PERSON (alternate drop entrée/main)

ENTRÉE - Please select two items from the list – served as an alternate drop

MAIN COURSE - Please select two items from the list – served as an alternate drop

DESSERT - Please select one dessert from the list

SET MENU 3 (THREE COURSE) - \$97.50 PER PERSON (orders taken for main course)

ENTRÉE - Please select two items from the list – served as an alternate drop

MAIN COURSE - Please select three items from the list – orders taken

DESSERT - Please select two items from the list – served as an alternate drop

ALL MENUS SERVED WITH BREAD ROLLS TO THE TABLE, GARDEN SALAD SIDE WITH MAIN COURSE WITH TEA, COFFEE AND CHOCOLATES AFTER DESSERT



SET MENU

ENTREE

Chilled smoked salmon mousse & caper parcels, citrus dill jelly, mascarpone, candied lime, lemon balsamic glaze

Warm seared lamb fillet, bourbon glazed apricot, rocket & toasted almonds

Grilled ½ shell scallops, avocado mousse, cucumber salsa, citrus foam

Moroccan pork terrine, apple & fennel compote, spiced labneh, parsnip crisp served chilled

Warm spinach & feta chicken roulade, parmesan crisp, cauliflower puree, caramelised cabbage

Warm rosemary & garlic prawns, potato wafers, béarnaise, rocket & celery salsa

MAIN COURSE

Braised beef cheeks, roasted fennel, parsnip puree, red wine jus

Grilled barramundi/salmon (**select one**), carrot ginger puree, herb salsa, garlic saffron sauce (**\$5 additional Menu 1**)

Lemon myrtle chicken supreme, rocket chive & sundried tomato risotto cake, artichoke cream sauce

Roasted pork belly, caponata, juniper jus

Seared duck breast, herb crusted cauliflower, wilted spinach, orange & balsamic jus (**\$5 additional Menu 1**)

Beef fillet, honey carrots, colcannon, red wine reduction (**\$5 additional Menu 1 & 2**)

DESSERT

Raspberry red velvet slice, raspberry cream cheese, meringue, coulis, cream

Peach & chamomile panna cotta, mango white chocolate mousse, pear crisp

Rocky road tart, chocolate tart, duo choc mousse, raspberry jelly, homemade caramel marshmallow, roasted hazelnut praline, cream

Lemon & coconut slice, citrus curd, cream, candied lime

VEGETARIAN OPTIONS

ENTRÉE

Moroccan spiced tofu, bourbon glazed apricot, rocket & toasted almonds

OR

Sweet potato & zucchini terrine, apple & fennel compote, spiced labneh, parsnip crisp

MAIN COURSE

Mushroom, kale & feta filo parcel, ratatouille vegetables, pesto

OR

Mediterranean grilled vegetables (eggplant, zucchini, and capsicum), carrot & ginger puree, beetroot salsa