

Function and Event Set Menus (Minimum 30 guests)

For our 2022 – 2023 event season, menu valid until 30th June 2023



One entrée, one main and one dessert option \$90 per person

Add \$5 per course for an additional option per person for alternate drop courses \$95, \$100, \$105

Two alternative drop entrees, three main courses with orders taken at the beginning of dinner and two alternate drop desserts \$135 per person (Please note the maximum capacity for this menu is 60 guests at the discretion of the events team)

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

Entrée

Porcini Chicken, Chestnut Puree, Pickled Mushrooms, Salsa Verde GF NF (Cold)

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

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

Twice Cooked Pork Belly, Pumpkin Custard, Tamari Pepitas, Sweet Soy GF DF NF (Warm)

Confit Rainbow Trout, Potato and Jamon Croquette, Fried Capers, Dill, Lemon Beurre Blanc NF (Warm)

Torched Tofu, Braised Scallion, Pickled Oyster Mushrooms, Puffed Black Rice Vegan, NF, GF, DF

Textures of Beetroot: Pickled Golden Beetroot, Beetroot Balsamic Puree, Roast Beetroot Salad, Rocket and Balsamic Reduction, Candied Walnut NFO, Vegan, GF, DF

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

Grilled Beef Fillet, Miso Honey Baby Carrots, Wilted Gai Lan, Green Onion Jus GF DF NF

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

Beetroot Cured Salmon Fillet, Herbed Kipflers, Parmesan Crusted Asparagus, Hollandaise NF

Braised Lamb Rump, Jewelled Cous-cous, Blistered Truss Tomatoes, Minted Yoghurt NF

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

Grilled Barramundi, Sweet Potato Puree, Edamame, Soy Beurre Blanc GF NF

Stuffed Field Mushroom, Rocket & Green Pea Filling, Creamy Polenta, Greens, Salsa Verde Vegan, NF, GF

Pumpkin Gnocchi, Roast Butternut Pumpkin, Crisp Brussel Sprouts, Fried Sage Vegan, NF, GF



Dessert

Warm Chocolate Fondant, Berry Coulis, Chantilly v NF

Chocolate Mousse Tart, Seasonal Berries, Golden Feuillentine v NF

Bacci Gateau, Cherry Puree, Freeze Dried Cherries v

Canele: A Traditional French Dessert, Salted Caramel Sauce, Poached Fruits v NF

Crepe "Suzette": Delicate Crepes Served with a Rich Orange Reduction and Freeze-Dried Mandarin Segments v NF

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

Chocolate Tartlet, Poached Strawberries and Chantilly Cream v NF VEO GF

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

Smoked cheddar, roquefort blue, triple cream brie

Marinated olives and sundried pickled vegetables

Upgrades (see canapé menu for options)

Add 4 x Canapes during the cocktail hour for \$22 per guest

Add a Grazing table for your guests during the cocktail hour, Standard \$695, Extravagant \$1250

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