



PLATED MENUS

Entree - Cold & Hot

cold

warm oriental beef salad with spicy pumpkin, kaffir lime vinaigrette

duck liver parfait with seared plums and shiraz jelly

crabmeat, lime, tomato salad with saffron iranian cous cous, avocado, red harissa oil and baby coriander

olive oil prosciutto, pumpkin, bocconcini, semi tomato frittata, grissini, baby rocket salad

lemon infused smoked salmon, linseed cracker, avocado, horseradish gel, baby tatsoi

Dietary

GF - gluten free | V - vegetarian

VE - vegan | DF - dairy free | EF - egg free

PESC - pescetarian | LF - lactose free

2 COURSE ALTERNATE DROP \$65 per person
3 COURSE ALTERNATE DROP \$75 per person
(minimum 40 adults)
includes bread rolls/butter
complimentary tablecloths per table

hot

warm prosciutto wrapped figs, dolce latte gorgonzola, shaved pear rocket salad, aged balsamic reduction

warm pink peppercorn crusted lamb medallion, butternut pumpkin puree, port reduction, snow pea salad

pistachio crusted lamb cutlet with buttered mixed beans, garlic rosemary cream oven roasted forest mushroom

char grilled red pepper polenta, silverbeet and gorgonzola cream (v)

mustard marinated pork medallions, roast pear, blue cheese salad, sweet onion and pear vinaigrette

seared prawns with tropical fruit salad, coriander chilli vinaigrette, spicy pomegranate sauce

pan fried indian spiced calamari with cous cous, sweet pea and beans tagine, baby mint salad



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Main Course

meat & poultry

star anise spiced duck breast,
macadamia nut, buk choy, sprout
salad, orange sauce

sumac scented lamp rump
on cous cous with red pepper relish,
sweet moroccan lemon

spice roasted corn fed chicken breast,
cauliflower puree, sautéed broccolini,
mint cumin yoghurt *(G)

herb crusted lamb cutlet
double bone, eggplant caviar, green
beans, shallot caper garlic confit,
tamarind port sauce

sticky roasted pork scotch fillet,
baby root vegetables and parsnip
puree *(P)

char grilled beef fillet, potato galette,
onion jam, slow roasted tomato, curry
leaf infused pepper sauce *(G)

wrapped prosciutto chicken
filled with spinach, mushroom,
pomme anna, pepperonata

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shellfish & seafood

spice crusted baby snapper fillet,
potato risotto, rocket parmesan
salad, lemon oil

char grilled swordfish steak,
garlic scented dutch potato cream,
baby tomato salad, caper beurre
blanc

almond crusts barramundi fillet
with caponata, parmesan polenta
cake, pesto, candied baby fennel chip

pan seared john dory fillet
with rocket gnocchi, lemon
asparagus sauce, mint pea puree

pan seared salmon fillet
miso mustard sabayon, steamed
oriental greens, ginger and white
radish salad

grilled blue eye cod
green pea puree, sweet soya sauce,
snake bean, cherry tomato salad
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Dessert

tropical pebble mouse
layered mango and coconut mousse,
passionfruit coulis, oat crumble

peach yoghurt panna cotta
with macerated peaches, pistachio
persian floss

buttermilk panna cotta,
orange torte, roasted rhubarb

chocolate praline tart, mascarpone
rosemary cream, fresh berries

strawberry raspberry mille feuille slice,
ricotta cream, limon cello syrup

bitter chocolate pudding,
crushed raspberries, orange liquor
cream

goat milk panna cotta
with fresh mango and champagne jelly

teardrop tira misu,
honeycomb crumble, coffee anglaise,
chocolate wafer

pavlova meringue,
dressed with seasonal fresh fruit,
passionfruit coulis

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semi frozen

thai mango gelato

thai basil syrup, crunchy coconut
wafer, coconut sorbet, fruit salsa

kaffir lime parfait

with basil, compote of pineapple,
sago and strawberry jus

white chocolate semi freddo

sugared crostilli, raspberry salad

coconut parfait

with strawberry fritters, black sesame
wafer

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VEGETARIAN



VEGAN

DIETARY PLATED MENUS

\$29 per person

Melazane Pizza (GF)(V)
gluten free base, tomato base,
marinated eggplant, sweet onion,
mushroom, olive, roast pumpkin

Baked Pumpkin Gratin (V) (VE)(GF)
broccolini, roasted baby beetroot &
wilted rocket salad

Fried Tofu Puffs (GF) (V)
flavoured soya sauce asian greens, flat
rice noodles, bean sprouts

Stuffed Chicken Breast Ricotta (GF)
spinach with field mushroom, pumpkin
puree, cumin baby carrots

Shroom Burger & Fries (V)(GF)
with a naked field mushroom, layered
grilled vegetables, tomato pickle,
avocado

Morrocan Roasted Pumpkin (V) (EG)
chickpea ragout, quinoa salad, baby
carrot

Spinach Ricotta Shells (V)
with a napolitana sauce

Pumpkin ravioli (V)
hazelnut, oregano with braised leeks
in a burnt butter zucchini sauce

Stuffed zucchini flowers (V)
fried, herb roast pumpkin, ricotta,
potato roesti, pecorino cheese sauce

Fried mozzarella balls (4) (V)
soft cheese balls, grilled asparagus,
eggplant puree, mixed salad

Stir fried vegetables (V)(GF)
shredded egg, sesame aioli, dried
chilli threads, flat rice noodles

Grilled Asparagus (V)(GF)(VE)
cauliflower puree, broccolini florets,
olive lemon gremolata

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