

Plated Menus

Plated menu packages are inclusive of charges for standard set up, white or black linen, catering equipment and service for events of 50+.

2 Course Menu | 86 pp

3 Course Menu | 103 pp

Bread assortment served on arrival

Entrée

- Duck and Orange terrine, crisp lavosh, pickled vegetables, port and fig jam
- Pressed chicken, truffle, pickled mushrooms, parsley aioli, cornichons, petit salad (GF)
- Air dried beef bresaola, truffle aioli, parmesan, asparagus, heirloom tomato, rye crumb
- Rare beef, ponzu jel, pickled daikon, cucumber, radish, wasabi aioli, sesame, mustard cress (GF)
- Paperbark smoked lamb loin, beetroot puree, pickled cucumber, smoked sheep's feta (GF)
- Chardonnay poached prawns, limoncello jel, heirloom tomato, witlof, petit herbs, pangritata, mary rose sauce
- Cured salmon, sweet soy sauce, wasabi aioli, Australian sea vegetables, rice puffs (GF)
- Tanami fire crusted tuna, ponzu jel, cucumber, wasabi leaves, radish, finger lime (GF)
- Cobia ceviche, green mango, lime chilli, sourdough crisp
- Heirloom tomato, asparagus, witlof, avocado, lemon dressing, pangritata (V)

Main Course

- Chicken supreme, caramelised cauliflower puree, peas, pancetta, truffle and port sauce (GF)
- Chicken breast, carrot puree, butter roasted potato, asparagus, mushroom, jus (GF)
- Slow cooked beef sirloin, smoked mash potato, glazed onion, heirloom carrots, café de Paris butter (GF)
- Beef tenderloin, potato gratin, charred leek, carrot puree, diablo sauce (GF)
- Beef fillet, roasted onion purée, charred leek, mushroom, crisp cavolo-nero, mustard & madeira sauce (GF)
- Saltbush crusted lamb rack, fondant potato, chard, celeriac purée, mint jus (\$5 surcharge) (GF)
- Sumac Lamb loin, smoked eggplant, freekeh, pumpkin, mint sauce
- Lamb rump, spinach gnocchi, smoked carrot puree, roasted baby dutch carrots, braised fennel, salsa Verde
- Curry spiced barramundi, crushed chats, roasted cauliflower, tomato and chili pickle (GF)
- Salmon, colcannon potato, asparagus, lobster bisque, pea tendrils (GF)

Sides

Mixed Leaf Salad (included)

- Roasted pumpkin, feta, pepitas, balsamic dressing (V)
- Tomato, bocconcini, red onion, basil, balsamic dressing (V)
- Roasted heirloom carrots, grilled broccolini, green beans, burnt butter (V)
- Panzanella salad, tomato, red capsicum, red onion, toasted bread, sherry vinegar (V)
- Roasted chat potatoes, sea salt, rosemary and garlic (V)
- Green salad & palm sugar vinaigrette

Desserts

- Black forest log, sour cherry compote, chocolate soil, dark chocolate
- Apple tart tatin dome, oat crumble, vanilla cream, salted caramel
- Strawberry mascarpone shortbread, macerated strawberries and mint
- Oreo cheesecake, caramel pearls, chocolate popping candy, white chocolate cream
- Pistachio orange blossom financier, grand mariner syrup, torched orange segments, freeze dried mandarin
- Salted caramel and popcorn log, caramel popcorn, hazelnut praline, raspberries
- Individual cheese plate, brie, cloth bound cheddar, goats cheese, saltbush, quince paste, lavosh, muscatels

Additional

Pre-Canapés (2 cold canapés pp)	10 pp
Alternate Choice	5.20 pp, per course
Sides (2 bowls per table)	4.50 pp
Sunday Surcharge	15% on F&B
Public Holiday Surcharge	20% on F&B