

DINNER

3 COURSE MENU

\$ **65** PP

THREE CANAPÉS,
YOUR CHOICE OF
ENTRE + MAIN
OR MAIN + DESERT

Or

4 COURSE MENU

\$ **79** PP

THREE CANAPÉS,
ENTREE, MAIN
AND DESSERT

PLEASE BE AWARE IF YOUR EVENT FALLS BELOW OUR MINIMUM NUMBER OF 50 GUESTS YOU WILL BE CHARGED ROOM HIRE

CANAPÉS

Chef's selection of three of the below canapés will be served to guests on arrival

Lightly battered flake portions, served w a dill and lime mayonnaise and fresh lemon wedges

Crisp salt and pepper squid w a green chili, coriander and coconut relish

Thai fish cakes w a chili, lime and palm sugar dressing

Rice paper rolls w lemongrass and chili beef with ginger and green pawpaw

Chicken liver pâté toast w a spiced plum chutney

Trio of steamed Asian dumplings w dipping sauces

Crisp kataifi w fresh goats cheese, smoked tomato and apple balsamic (v)

Goats cheese and caramelised onion tartlets (v)

Pearl barley risotto cakes w zucchini, mozzarella, currants and lemon zest (v)

ENTRÉE

Please choose from one of the following plated entrée or choose two for alternative drop menu

Grilled calamari with panzanella and balsamic glaze

Wagyu Carpaccio topped with horseradish mayonnaise, watercress

King prawns sautéed with lemon, parsley and sauce vierge

Crisp confit duck salad with rocket, shallots, hazelnuts and orange

Seared scallops with cauliflower puree, crisp leek, micro herb salad and vanilla oil

Wild mushroom ravioli with fig vincotto and toasted brioche crumb

Heirloom cherry tomato tart with kalamata olives and goat cherve

CHILDREN'S MEALS \$12 PER PERSON

Fish and chips

Chicken pieces and chips

Beef lasagna

Pork sausage rolls w salad

Chicken schnitzel w chips and gravy

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choices continued...

MAINS

*Please choose from one of the following plated main
or choose two for alternative drop menu*

200 g Eye fillet, hand cut chips and béarnaise sauce

Free range chicken breast, wild mushroom and
Madeira sauce, sautéed spinach

Salmon nicoise

Hazelnut crusted lamb rump, caps piperade, red
wine jus

Cone bay Barramundi fillet with textured carrot and
chervil

Seared duck breast with roasted pear and red
cabbage

Baked pork loin with fondant potato, poached apple
and crackling

Pumpkin and sweet potato wellington with
asparagus puree and roasted vine ripened tomato

Pea Tortellini with tarragon cream, grilled zucchini,
broad beans and crisp basil

SIDE DISHES \$10 PER TABLE

Crisp garden salad

Rocket salad

Mashed potato with truffle butter

French fries

Vegetables

Heirloom tomato and bocconcini salad

DESSERTS

*Please choose from one of the following plated main
or choose two for alternative drop menu*

Traditional chocolate tart with macadamia ice cream
and raspberry glaze

Gingerbread pudding, vanilla bean ice cream and
caramel sauce

Lemon verbena panna cotta with blueberry jelly and
hazelnut praline

Strawberry Parfait, coconut ice cream and almond
tuille

White chocolate and morello cherry crème brulee

Roaming Dessert - Your choice of three of the below
canapés to be tray served to your guests

☛ Limoncello soufflé and rosemary biscotti

☛ Individual coconut pavlova W freshly whipped
cream, fresh fruit and drizzled W home made
berry coulis

☛ Baby waffle cones W a selection of ice creams
and sorbets

☛ Mini lemon and lime tarts W citrus salsa

☛ Strawberry and rosewater mini jam donuts

*Followed by a selection of teas, freshly
percolated coffee and petit fours*

CHEESE PLATTER *Serves 10*

*Ask us about our fabulous cheese platters which can be
arranged in addition to your dinner menus.*

Cheese platter – various imported blue, brie and
smoked cheeses served with crackers, fruit chutney,
quince paste,
mixed nuts and fresh fruit

WEDDING MENU

CANAPES

Cold

- ☛ Freshly shucked Tasmanian oyster with champagne jelly & salmon caviar
- ☛ Grilled aubergine with polenta, tomato & mozzarella
- ☛ Poached Queensland prawns with cucumber & chili mint salsa
- ☛ Rare wagyu croute with seeded mustard, cornichons & capers
- ☛ Huon valley smoked salmon with avocado puree on buckwheat blini
- ☛ Smoked chicken waldorf
- ☛ Truffled mushroom tartlet
- ☛ Heirloom caprese

Hot

- ☛ Seared scallop with fennel puree and crisp pancetta
- ☛ Pink salt and pepper squid with preserved lemon mayo
- ☛ Crab samosa with saffron yoghurt
- ☛ Pumpkin arancini with basil pesto
- ☛ Blue eye on skordalia with fennel and orange
- ☛ Lamb wellington
- ☛ Warm chicken tartlet with persillade
- ☛ Twice cooked pork belly with truffled white bean puree and roasted beetroot salsa

ENTRÉES

- ☛ Half dozen oysters with shallot vinaigrette
- ☛ Grilled calamari with panzanella & balsamic glaze
- ☛ Wagyu Carpaccio topped with horseradish mayonnaise, watercress & parmesan
- ☛ Sauteed king prawns with lemon parsley & chilli on romesco sauce
- ☛ Crisp confit duck salad with rocket, shallots, hazelnuts & orange
- ☛ Seared scallops with cauliflower puree, crisp leek, micro herb salad & vanilla oil
- ☛ Wild mushroom ravioli with fig vincotto & truffle oil
- ☛ Heirloom cherry tomato tart with kalamata olives & goat cherve

MAINS

- ☛ 200 g Eye fillet, hand cut chips & béarnaise sauce
- ☛ Free range chicken breast, wild mushroom & Madeira sauce, sautéed spinach
- ☛ Salmon nicoise
- ☛ Cone bay Barramundi fillet with textured carrot & chervil
- ☛ Roasted lamb rump, caps piperade, red wine jus
- ☛ Seared duck breast with parsnip puree & glazed shallots
- ☛ Baked pork loin with fondant potato, poached apple & crackling
- ☛ Pumpkin & sweet potato wellington with asparagus puree on roasted vine ripened tomato
- ☛ Pea Tortellini with tarragon cream, grilled zucchini, broad beans & crisp basil Cake table & knife

SIDE DISHES

- ☛ Crisp garden salad
- ☛ Rocket salad
- ☛ Mashed potato with truffle butter
- ☛ French fries
- ☛ Vegetables
- ☛ Heirloom tomato and bocconcini salad

DESSERTS

- ☛ Traditional chocolate tart with macadamia ice cream and raspberry glaze
- ☛ Gingerbread pudding, vanilla bean ice cream and caramel sauce
- ☛ Lemon verbena panna cotta with blueberry jelly and hazelnut praline
- ☛ Strawberry Parfait, coconut ice cream and almond tuille
- ☛ White chocolate and morello cherry crème brûlée

OPTIONAL EXTRAS

- ☛ Additional canapés \$8.00 per head
- ☛ Additional side dishes \$3.50 per head
- ☛ Cheese platters \$8.00 per head

CHRISTMAS MENU

CANAPES

Cold

- ☛ Freshly shucked Tasmanian oyster with champagne jelly & salmon caviar
- ☛ Grilled aubergine with polenta, tomato & mozzarella
- ☛ Poached Queensland & prawns with cucumber & chili mint salsa
- ☛ Rare wagyu crouete with seeded mustard, cornichons & capers
- ☛ Huon valley smoked salmon with avocado puree on buckwheat blini
- ☛ Smoked chicken waldorf
- ☛ Truffled mushroom tartlet
- ☛ Heirloom caprese

Hot

- ☛ Seared scallop with fennel puree and crisp pancetta
- ☛ Pink salt and pepper squid with preserved lemon mayo
- ☛ Crab samosa with saffron yoghurt
- ☛ Pumpkin arancini with basil pesto
- ☛ Blue eye on skordalia with fennel and orange
- ☛ Lamb wellington
- ☛ Warm chicken tartlet with persillade
- ☛ Twice cooked pork belly with truffled white bean puree and roasted beetroot salsa

ENTRÉES

- ☛ Summer salad of prawn, Moreton bay bug, avocado, fennel & rocket with cranberry glaze & citrus mayo
- ☛ Heirloom tomato tart with kalamata olives & goat cherve
- ☛ Wagyu carpaccio with wild rocket, radish, parmesan and truffle mayo

MAINS

- ☛ Traditional roasted turkey breast with sage & walnut stuffing, whipped mashed potato & shiraz jus
- ☛ Baked Salmon fillet with nicoise salad
- ☛ 220g Scotch fillet, hand cut chips and béarnaise sauce

All mains served with garden salad, roasted chat potatoes with rosemary and garlic and selected seasonal vegetables to share

DESSERTS

- ☛ Christmas pudding, anglaise, gingerbread ice cream
- ☛ Chocolate cherry trifle
- ☛ Individual lemon tart with double cream

OPTIONAL EXTRAS

- ☛ Additional canapés \$8.00 per head
- ☛ Additional side dishes \$3.50 per head
- ☛ Cheese platters \$8.00 per head

TRADITIONAL CHRISTMAS BUFFET MENU

SOUP – *Please select 1*

- ☛ Minestrone
- ☛ French onion
- ☛ Pumpkin
- ☛ Wild mushroom
- ☛ Romesco
- ☛ Gazpacho

SALADS – *Please select 3*

- ☛ Crisp garden salad
- ☛ Caesar
- ☛ Wild rocket, pear & pinenut
- ☛ Heirloom tomato & bocconcini
- ☛ Kipfler potato with seeded mustard & spring onions
- ☛ Risoni, pumpkin, roasted shallot & parsley
- ☛ Crispy goose, green bean & hazelnut salad

WARM DESERTS – *Please select 1*

- ☛ Bread & butter pudding
- ☛ Dark chocolate pudding
- ☛ Apple crumble
- ☛ Sticky date pudding
- ☛ Vanilla & blackberry pudding
- ☛ Christmas pudding with brandy custard

CAKES – *Please select 3*

- ☛ Chocolate mud cake
- ☛ Classic lemon tart
- ☛ Baked cheesecake
- ☛ Tiramisu
- ☛ Chocolate hazelnut gateaux
- ☛ Black forest
- ☛ Berry cheesecake
- ☛ Fruit mince tarts

MAIN DISHES – *Please select 1 of each main dish*

Fish

- ☛ Baked teriyaki salmon with bok choy & sesame
- ☛ Grilled blue eye, clams & mussels with a lemon beurre blanc
- ☛ Traditional Nicoise with swordfish
- ☛ Barramundi fillets with asparagus spears & a tomato tarragon salsa

Meat

- ☛ Baked chicken with olives & vine tomatoes
- ☛ Chicken breasts with macadamia butter
- ☛ Roast pork with sauerkraut & lardons
- ☛ Classic roast lamb with mint salsa verde
- ☛ Roasted beef sirloin with caramelised shallots
- ☛ Honey & clove baked ham
- ☛ Turkey breast with pancetta & fig

Braise

- ☛ Beef bourguignon
- ☛ Coq au vin
- ☛ Lamb navarin
- ☛ Beef massaman

Vegetarian

- ☛ Farfalle with field mushrooms & sage
- ☛ Charred eggplant rolled with ricotta & basil
- ☛ Pumpkin & spinach lasagne

Side vegetables

- ☛ Cauliflower gratin
- ☛ Sautéed green beans with almond butter
- ☛ Roasted Mediterranean vegetables (zucchini, capsicum, red onions, tomatoes)
- ☛ Baked root vegetables (potatoes, parsnip, sweet potato, garlic, shallots, beetroot)
- ☛ Asparagus and peas with hazelnuts

Starch

- ☛ Selection of fresh baked breads
- ☛ Steamed rice with star anise
- ☛ Traditional roast potatoes
- ☛ Dauphinoise potatoes
- ☛ Classic mash potato