

COCKTAIL PARTY

2 HOURS
\$42^{PP}

 8 CANAPÉS
PER PERSON

Or

3 HOURS
\$48^{PP}

 8 CANAPÉS PLUS
1 HAND HELD ITEM

Or

4 HOURS
\$58^{PP}

 10 CANAPÉS PLUS
2 HAND HELD ITEMS

Or

5 HOURS
\$69^{PP}

 12 CANAPÉS PLUS
3 HAND HELD ITEMS
AND YOUR CHOICE FROM
THE LATE GRAZING MENU

COLD CANAPÉS *Additional Cold Canapés \$4.00 per person*

Freshly shucked Tasmanian oyster with champagne jelly and salmon caviar

Grilled aubergine with polenta, tomato and mozzarella

Poached Queensland prawns with cucumber and chili mint salsa

Rare Wagyu croute with seeded mustard, cornichons and capers

Huon valley smoked salmon with avocado puree on buckwheat blini

Smoked Chicken waldorf

Truffled mushroom tartlet

Heirloom caprese

HOT CANAPÉS *Additional Hot Canapés \$4.00 per person*

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

DESSERT CANAPÉS *Additional Dessert Canapés \$7.00 per person*

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

Individual coconut pavlova w fresh whipped cream and mixed berry sauce

A variety of mini cupcakes topped w vanilla, chocolate or fruit icing

HAND HELD MENU *Additional Hand Held Item \$7.00 per person*

Green Thai chicken curry w steamed jasmine rice

Smoked duck salad w du puy lentils, vichy carrots, toasted hazelnut and tarragon dressing

Mini Asian noodle boxes hokkien noodles w chicken or prawns

Pumpkin gnocchi w three cheese sauce, baby spinach and pine nuts (v)

Wild mushroom, mascarpone and thyme risotto, crisp spinach leaves and parmesan oil (v)

Crisp skinned barramundi, Vietnamese slaw and chili caramel dressing

Fish and chips Deep fried flat head tails w rosemary salted fries and garlic, saffron and chili rouille

LATE GRAZING MENU *Additional Late Grazing Item \$8.50 per person*

Served after 10pm, Only available with \$69 package

A variety of **oven baked gourmet pizzas and savory breads**

Lamb and mustard seed sausage rolls w tomato relish

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

Optional - Café service A selection of teas and percolated coffees served by our professional barista

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

DINNER

3 COURSE MENU

\$ **65** PP

THREE CANAPÉS,
YOUR CHOICE OF
ENTREE + 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

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