

Sit Down Menu

CHOOSE 2 ITEMS FROM EACH COURSE
TO BE SERVED ALTERNATIVELY



ENTREÉS

Gin cured salmon with fennel and orange salad & chive crème fraiche (citrus cured salmon with fennel)

Egyptian dukkha crusted lamb point with eggplant caviar, asparagus and pomegranate molasses

Heirloom tomatoes, bocconcini, grilled zucchini with garlic croutons and aged balsamic reduction **V**

Wild mushroom and taleggio risotto croquettes with black garlic aioli & endive **V**

Smoked duck breast with soba noodle salad and ginger tamari dressing

Heirloom beetroot salad with whipped goats cheese, candied walnuts, honey and thyme balsamic and micro herbs **V** **GF**

Slow cooked pork belly with Vietnamese Thai salad and nam jim dressing

Poached prawn and avocado with mango and chilli salsa **GF**

Teriyaki glazed pumpkin with ancient grain salad and coconut yoghurt dressing **GF** **DF**

BBQ baby octopus with pickled garden vegetables **GF** **DF**

DIETARIES:

V VEGETARIAN

VGN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

HAL HALAL

MAINS

Herb and parmesan crusted chicken breast with potato gallette potato baby carrots and lemon cream sauce

Roasted sirloin with kumara mash, broccolini and pink peppercorn jus

Slow cooked beef rib with white bean puree, broccolini and red wine jus

Spiced pork loin with polenta chip, braised purple cabbage and apple cider reduction

Grilled mahi mahi fillet with tomato and caper salsa, asparagus, potato tortilla & citrus ponzu dressing

Moroccan crusted salmon fillet with tomato and caper salsa, asparagus, potato tortilla

Pan-fried potato gnocchi with vegetable ragout and parmesan **V**

Mushroom and falafel stack with vegetable quinoa salad and gremolata sauce **VGN**

Harissa baked cauliflower steak with Israeli cous-cous salad and red currant reduction **V**

Spinach, ricotta, semi dried tomato filo parcel with White bean cassoulet **V**

Baked vegetable terrine with tomato sugo and pea tendrils **V** **VGN**

*Minimum of 20 guests

DESSERTS

Lemon grass panna cotta with almond biscotti and berry coulis

Sicilian cannoli filled with crème patisserie and white chocolate sauce and candy pistachio

Raspberry opera cake with macadamia cookie crumb

Belgium chocolate brownie with caramel popcorn, chocolate sauce and nut praline **GF**

Orange and almond cake with orange blossom syrup and mascarpone **GF**

Brie and quince with muscatels, seasonal berries and lavosh

SIDES

Rocket, pear and parmesan salad with balsamic dressing

Roasted baby chat potatoes with rosemary salt

Beetroot, lentil salad with fetta

Chilli and garlic green bean salad with toasted almonds

Garlic and herb bread on focaccia

Speak to our team about package upgrades.

*Menus are subject to change due to produce availability