

Plated Menus.

\$80
PER PERSON

Two Courses

Select two entree + two main or
main + two dessert for alternate drop

\$90
PER PERSON

Three Courses

Select two entree + two main + two dessert
for alternate drop

Entree

Trio of whiskey glazed chicken lollipops with blue cheese sauce
and rainbow slaw **GF**

Vegan scallops with a mint pea puree, crispy vegan bacon bits
VGN GF

Trio of beetroot, goats cheese and candy walnut salad **V**

Beetroot tartare with avocado mousse topped with an arugala
and radish salad **VGN GF**

Italian style stuffed mushroom with sundried tomato, roast
capsicum and olive **V GF**

Confit duck breast with soba noodle salad & ginger tamari
dressing **GF DF**

Spiced lamb filet salad with roast beetroot, baby spinach,
fetta, crisp pitta bread **HAL**

Savoury cannoli with parma ham mousse, arugala, parmesan
and cherry tomato salad with mustard thyme sauce

Poached prawns with avocado, mango and chilli salsa

Crispy twice cooked pork belly with fresh Thai salad **GF**

Main

Slow-cooked beef brisket, potato mash, broccolini and brisket
jus **GF DF HAL**

Braised lamb shank with a red wine mushroom reduction,
fresh herb pomme puree & heirloom carrots

Slow roasted greek lamb shoulder, crispy potatoes, green
beans, pepperonata tomato sauce **GF HAL**

Herb & parmesan crusted chicken breast with potato galette,
baby carrots and puttanesca sauce

Baked barramundi fillet with steamed broccolini, rosemary
garlic chat potato freekeh and sauce vierge **GF HAL**

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

Pumpkin and sage raviolini with white wine sauce, toasted
walnuts, baby spinach & cherry tomato

Pumpkin sundried tomato pesto risotto, topped with a
parmesan wafer **V GF**

Roast vegetable and halloumi stack with a pistou sauce and
salad **V GF**

Sides

Your selection of two sides at \$5pp

Harissa roasted carrots & two potato salad

Roasted baby chat potatoes with rosemary salt

Vegan caprese salad with peaches & arugula

Beet, citrus & chicory salad with ricotta salata & pistachios

Garlic & herb foccacia



Dessert

Lemon grass pannacotta with berry
coulis, whipped cream & strawberries
V GF

Homemade caramel tart topped with
dark chocolate, Persian fairy floss &
berry anglaise **V**

Apple, rhubarb & macadamia crumble
with cream **V**

Sicilian cannoli filled with crème
patisserie, white chocolate sauce &
candy pistachio **V**

House made chocolate & walnut
brownie, whipped cream & salted
caramel popcorn **GF**

Classic tiramisu with gold dusted
chocolate soil, strawberries and cream

*Based on a minimum of 20 guests

*Room hire may apply



Gala Dinner.

Aspire offers a flexible approach to menu creation, working closely with you to ensure every dish complements your event. Whether you have specific preferences or need expert guidance, we tailor the menu to suit your vision perfectly.

FROM
\$119
PER PERSON

Pre-dinner drinks served on arrival

Freshly baked bread roll per person

Two course plated meal served on an alternate basis

Four hour standard beverage package including red, white & sparkling wine, bottled beers, soft drinks, mineral water & juices

Nespresso coffee & freshly brewed tea station

Cash bar or bar tab facilities available for spirits

Aspire table centrepieces

Parquetry dance floor

Your choice of white or black table linen & linen napkins

Data projector, screen, lectern & microphone

Four hour room hire

*Based on a minimum of 80 guests

**Monday to Thursday only