

Plated Events

Menus are subject to change & availability. Additional 10% GST applies
Add tailored crockery, cutlery, linen & glassware on request
Delivery & set up fee may apply
Staff inclusion is based on a 50 person minimum

Entree & Main	- \$68 per person
Main & Dessert	- \$68 per person
Entree, Main & Dessert	- \$83 per person
2 Canapes, Entree, Main & Dessert	- \$99per person

Bread & butter included with meals

Plated Events

Entrée

Cold

- **Roasted Pumpkin Salad** served with feta, spinach, caramelised walnuts & balsamic reduction (gf,v)
- **Vodka & Beetroot Cured Salmon** served with shaved apple, pickled fennel, lavosh & dill yogurt
- **King Fish Sashimi** served on crispy turkish bread with avocado, wasabi & lime aioli
- **Creamy Pumpkin Quinoa** served with rocket, cherry tomatoes, feta, sunflower seeds & honey dressing (gf,v)
- **Beef Carpaccio** served with rocket, shaved percorino, capers & olive oil (gf)
- **Spiced Gazpacho** served with basil pesto pastry twists (v)
- **Pork & Chicken Terrine** served with frisée salad, spiced tomato chutney & caramelised onion

Hot

- **Spiced Pumpkin Soup** served with sour cream & chives
- **Seafood Chowder** includes prawns, squid, muscles, salmon & barramundi
- **Cream of Tomato** served with creme fraiche & basil pesto
(All soups served with toasted Turkish bread)
- **Tomato Arancini (3)** served with pickled radish & aioli (v)
- **Seared Scallops (3)** served with pumpkin puree & garlic butter (gf)
- **Crispy Skin Pork Belly** served with red cabbage, caramelised apple & jus (gf,df)
- **Grilled Asparagus** served with prosciutto, hollandaise & rocket (gf)
- **Crispy Skin Salmon** served with heirloom tomatoes, hollandaise & lemon (gf)
- **Creamy Garlic Prawns** served with steamed rice & lemon (gf)



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Main

- **Prosciutto Wrapped Chicken Breast** served with cauliflower puree, stuffed pumpkin flower, buttered brussel sprouts & jus (gf)
- **Chicken Ballotine** with prosciutto & mushroom, served with sweet potato gratin, rolled grilled zucchini & blistered cherry tomatoes & jus (gf)
- **Chicken Breast filled with spinach & ricotta** served with pumpkin puree, crispy potato rosti, broccolini & jus (gf)
- **Medium Eye Fillet** served with potato & pumpkin gratin, grilled king oyster mushroom, broccolini & jus (gf) (additional \$5pp)
- **Slow Cooked Beef Cheek** served in a rich gravy, on a bed of creamy mash potato with roasted baby carrots & heirloom tomatoes (gf)
- **Slow Cooked Beef Short Rib** beef short rib, slow cooked for 12 hours with Moroccan spices, served with hasselback potato, roasted beetroot & turnip with jus (gf) (additional \$5pp)
- **Twice Cooked Pork Fillet** served with gruyere & corn croquettes, broccoli, pumpkin puree, apple & jus
- **Crispy Pork Belly** served with sweet potato, caramelised peach, broccolini & jus (gf,df)
- **Slow Cooked Marinated Italian Pork Shoulder** served with sweet potato puree, baby carrots parmesan crisp, jus & dukkha
- **Rack of Lamb** served with potato & pumpkin gratin, buttered peas & broccolini, caramelised onion & mint jus (gf) (additional \$5pp)
- **Greek Lamb Shoulder** served with a creamy mash potato, stuffed Moroccan pumpkin flower, crispy kale & jus
- **Lamb Shank** served with a creamy mash potato, broccolini & rosemary infused red wine jus (df)
- **Crispy Skin Salmon** served with roast potatoes, blistered cherry tomatoes, asparagus, evoo & grilled lemon (gf,df)
- **Pan Fried Barramundi** served with sweet potato mash, wilted spinach, pickled apple, fennel & dill (gf,df)
- **Half Shell Crayfish Mornay** served with creamy mash potato, broccolini & grilled lemon (additional \$20pp)
- **Stack of Seasonal Fresh Roasted Vegetables** served with pumpkin puree, basil & balsamic reduction (gf,df,v,ve)
- **Fried Potato Gnocchi** served with pumpkin puree, burnt sage butter & crispy kale (v)



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Dessert

- **Crème Brûlée** served with seasonal berries & biscotti (gfo,v)
- **Chai Crème Brûlée** served with biscotti (gfo,v)
- **Coconut Panna Cotta** served with a passionfruit coulis (gf,df,v,ve)
- **Warm Loaded Chocolate Brownie** served with caramel popcorn & vanilla bean ice cream (v)
- **Torched Lemon Meringue Tart** served with berry compote & white chocolate shard (v)
- **Sticky Date Pudding** with butterscotch sauce & vanilla bean ice cream (v)
- **Mini Pavlova** with cream, passionfruit & seasonal fruit (gf)
- **Orange & Almond Cake** with candied orange & chocolate mousse (gf,v)
- **Exotic Pot** with coconut mousse, pineapple, lime & passionfruit compote, served on shortbread & strawberry coulis (gf)
- **Raspberry Opera Cake** with chocolate ganache, raspberry jelly & strawberry
- **Flourless Coffee Stone** with salted caramel hazelnut & flourless chocolate cake, wrapped in marscapone mousse & crisp choc outer shell (gf)

Cocktail Hour Canapes

3 options - \$15 per person

4 options - \$20 per person

Grazing Table

\$15 per person

Grazing boards are available in a range of styles to suit your personal tastes

The ability to personalise your board makes this a winning option