

PLATED

SERVED TO SEATED GUESTS

“Commensality, the act of eating together, is an important human ritual that benefits beyond the biological need for food”

Entree & Main - \$68 per person

Main & Dessert - \$68 per person

Entree, Main & Dessert - \$85 per person

Warm sourdough & black salt truffle butter included with all options

Cocktail Hour Canapes

3 options - \$16.50 pp

4 options - \$20 pp

Charcuterie

\$21 pp

A beautiful grazing table-scape that includes an assortment of soft and hard cheese,

premium cold cuts, fresh breads and crackers, dips, crudités, dried fruits and nuts, olives and fresh seasonal fruit

Entree

Cold

Roasted Pumpkin Salad, feta, spinach, caramelised walnuts, balsamic reduction (gf,v)

Vodka & Beetroot Cured Salmon, shaved apple, pickled fennel, dill yogurt

King Fish Sashimi, crispy Turkish bread, avocado, wasabi lime aioli

Creamy Pumpkin Quinoa, rocket, cherry tomatoes, feta, sunflower seeds (gf,v)

Beef Carpaccio, rocket, shaved pecorino, capers, evoo (gf)

Spiced Gazpacho, basil pesto pastry (v)

Pork & Chicken Terrine, fris  e salad, spiced tomato chutney, caramelised onion

Hot

Tomato Arancini (3) smoked tomato coulis, aioli (v)

Beetroot & Fetta Arancini (3) served with pickled radish, aioli (v)

Seared Scallops (3) In a half shell, sweet potato puree, lemon garlic butter (gf)

Crispy Skin Pork Belly, red cabbage, caramelised apple, jus (gf,df)

Grilled Asparagus, prosciutto, hollandaise, rocket (gf)

Crispy Skin Salmon, heirloom tomatoes, hollandaise, lemon (gf)

Creamy Garlic Prawns, steamed rice, lemon (gf)

Creamy Seafood Chowder, toasted Turkish break (gfo)

Moroccan Spiced Pumpkin Soup, sour cream (gf,v)

Potato Spun King Prawns (3), watercress, sriracha lime aioli (gf)

Main

Chicken Ballotine, prosciutto & mushroom, sweet potato gratin, rolled grilled zucchini, blistered cherry tomatoes, jus (gf)

Chicken Breast, spinach & ricotta, pumpkin puree, crispy potato rosti, broccolini, jus (gf)

Slow Cooked Beef Cheek, rich gravy, creamy mash potato, roasted baby carrots, heirloom tomatoes (gf)

Medium Eye Fillet, potato & pumpkin gratin, broccolini, jus (gf) (additional \$5pp)

Slow Cooked Beef Short Rib, served with hasselback potato, charred rainbow carrots, jus (gf) (additional \$5pp)

Smokey Beef Brisket, creamy truffle mash, crispy kale, blistered cherry tomatoes, jus (gf)

Twice Cooked Pork Fillet, gruyere & corn croquettes, broccoli, pumpkin puree, apple, jus

Crispy Pork Belly, sweet potato, caramelised peach, broccolini, jus (gf,df)

Slow Cooked Marinated Italian Pork Shoulder, sweet potato puree, baby carrots, jus, dukkha

Rack of Lamb, potato & pumpkin gratin, buttered peas, broccolini, caramelised onion, mint jus (gf) (additional \$5pp)

Greek Lamb Shoulder, creamy mash potato, stuffed Moroccan pumpkin flower, crispy kale, jus

Lamb Shank, creamy mash potato, broccolini, rosemary infused red wine jus (df)

Crispy Skin Salmon, duck fat potatoes, blistered cherry tomatoes, asparagus, hollandaise, grilled lemon (gf,df)

Pan Fried Barramundi, sweet potato mash, frisee, pickled apple, fennel, dill (gf,df)

Half Shell Crayfish Mornay, creamy mash potato, broccolini, grilled lemon (additional \$20pp)

Stack of Seasonal Fresh Roasted Vegetables, pumpkin puree, basil, balsamic reduction (gf,df,v,ve)

Fried Potato Gnocchi, pumpkin puree, burnt sage butter, crispy kale (v)

Dessert

Crème Brûlée, seasonal berries (gfo,v)

Chai Crème Brûlée, locally crafted chocolate praline (gfo,v)

Coconut Panna Cotta, passionfruit coulis (gf,df,v,ve)

Warm Loaded Chocolate Brownie, caramel popcorn & vanilla ice cream (v)

Torched Lemon Meringue Tart, berry compote (v)

Sticky Date Pudding, butterscotch sauce & vanilla ice cream (v)

Exotic Pot, coconut mousse, pineapple, lime & passionfruit compote,
shortbread, strawberry coulis (gf)

Raspberry Opera Cake, chocolate ganache, raspberry jelly & strawberry

Flourless Coffee Stone, salted caramel hazelnut, flourless chocolate cake,
marscapone mousse, chocolate shell (gf)

Additional 10% GST applies

Chefs & wait staff required at additional charge.