

Private Dining at Home

Entree & Main	- \$98 per person
Main & Dessert	- \$98 per person
Entree, Main & Dessert	- \$114 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 tablescape 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 fruits.

Plated

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

- **Tomato Arancini** (3) served with smoked tomato coulis & aioli (v)
- **Beetroot & Fetta Arancini** (3) served with pickled radish & aioli (v)
- **Seared Scallops** (3) served in a half shell with sweet potato puree & lemon 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)
- **Creamy Seafood Chowder** served with toasted turkish break (gfo)
- **Moroccan Spiced Pumpkin Soup** served with sour cream (gf,v)
- **Potato Spun King Prawns** (3) served with watercress & sriracha lime aioli (gf)

Plated

Main

- **Chicken Ballotine** with proscuitto & 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)
- **Slow Cooked Beef Cheek** served in a rich gravy, on a bed of creamy mash potato with roasted baby carrots & heirloom tomatoes (gf)
- **Medium Eye Fillet** served with potato & pumpkin gratin, broccolini & jus (gf) (additional \$5pp)
- **Slow Cooked Beef Short Rib** beef short rib, slow cooked for 12 hours with Moroccan spices, served with hasselback potato, charred rainbow carrots with jus (gf) (additional \$5pp)
- **Smokey Beef Brisket** served with creamy truffle mash, crispy kale & blistered cherry tomatoes with jus (gf)
- **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 duck fat potatoes, blistered cherry tomatoes, asparagus, hollandaise & grilled lemon (gf,df)
- **Pan Fried Barramundi** served with sweet potato mash, frisee, 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)

Plated

Dessert

Crème Brûlée

served with seasonal berries (gfo,v)

Chai Crème Brûlée

served with locally crafted chocolate praline (gfo,v)

Coconut Panna Cotta

served with a passionfruit coulis (gf,df,v,ve)

Warm Loaded Chocolate Brownie

served with caramel popcorn & vanilla ice cream (v)

Torched Lemon Meringue Tart

served with berry compote (v)

Sticky Date Pudding

with butterscotch sauce & vanilla ice cream (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)

Additional 10% GST applies

Chefs & wait staff required at additional charge.