

Plated



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



GST & waitstaff to be applied seperately

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Entrée

- **Vodka & Beetroot Cured Salmon** served with shaved apple, pickled fennel, lavosh & dill yogurt
- **Beer Battered Oysters** 3 lightly fried in beer batter with Japanese aioli & pickled ginger (df)
- **Seared Scallops** 2 served in a half shell with creamy cauliflower puree, truffle oil & thyme (gf)
- **Potato Spun Prawns** 4 coated with an Asian inspired seafood farce, bound in crispy golden hand spun potato string, served with pickled radish & sriracha lime aioli (gf)
- **Crispy Wonton Wafers** 3 topped with poached Geraldton crayfish & prawn in a celery & wasabi lemon aioli
- **Crispy Skin Salmon** served with heirloom tomatoes, hollandaise & lemon (gf)
- **Creamy Garlic Prawns** served with steamed rice & lemon (gf)
- **Beef Carpaccio** served with rocket, shaved percorino, capers & olive oil (gf)
- **Crispy Skin Pork Belly** served with red cabbage, caramelised apple & jus (gf,df)
- **Duck Liver Pate** served with caramelised onion, quince, pickles, radicchio & crostini
- **Beetroot & Feta Arancini** 4 Creamy risotto balls with aioli (gf,df)
- **Grilled Asparagus** served with prosciutto, hollandaise & rocket (gf)

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Main

- **Chicken Breast filled with spinach & ricotta** served with sweet potato puree, crispy potato rosti, broccolini & jus (gf)
- **Twice Cooked Chicken Breast wrapped in prosciutto** served with sweet potato gratin, charred baby zucchini, green peas & 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 \$5
- **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 \$5
- **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 gratin, baby carrots, apple, jus & dukkha
- **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)
- **Truffle Buttered Whole Marron** local marron grilled in truffle, garlic butter, burnt lemon, potato rosti & broccolini (gf) Additional \$20
- **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

- **Vanilla Panna Cotta**

served with a berry coulis (gf,v)

- **Warm Loaded Chocolate Brownie**

served with caramel popcorn & vanilla ice cream (v)

- **Torched Lemon Meringue Tart**

served with berry coulis (v)

- **Sticky Date Pudding**

with butterscotch sauce & vanilla ice cream (v)

- **Traditional Tiramisu Cup**

layers of coffee-soaked ladyfingers & a rich, whipped mixture of mascarpone cheese, cream & sugar (v)

- **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)

- **Baked Berry Cheesecake**

creamy NY style cheesecake with berries on a butter biscuit base (v)