

COLD CANAPÉS

KING PRAWNS WITH LIME AND CHILI, JAPANESE MAYONNAISE

CITRUS CURED KING SALMON ON HOMEMADE OATCAKES WITH CRÈME FRAICHE

SYDNEY ROCKS OYSTERS WITH TOMATO POMEGRANATE DRESSING

BABY PEA, LEMON, RICOTTA AND MINT CROSTINI

ROASTED HEIRLOOM BEETROOT, POMEGRANATE, SAFFRON LABNE IN POPPY

SEED TARTLETS

PARMESAN SHORTBREAD WITH DOLCE LATTÉ PARFAIT AND CANDIED WALNUT

CAULIFLOWER GALETTES WITH TALEGGIO AND WALNUTS

OPEN SANDWICH OF MOROCCAN LAMB, WATERCRESS, HARISSA, QUINCE MAYONNAISE

DRUNKEN CHICKEN SALAD WITH CHILI MAYONNAISE IN A WONTON CUP WITH LOTUS

HOT CANAPÉS

SALT AND PEPPER SQUID WITH NAM JIM

THAI FISHCAKES WITH LIME LEAF AND GREEN BEANS, SOY CHILI DIP

WILD MUSHROOM TARTS WITH TRUFFLE OIL

ROAST JERUSALEM ARTICHOKE SOUP WITH TRUFFLE

DUO OF ARANCINI, PUMPKIN & SAGE, BEETROOT & ROSEMARY, LEMON MAYONNAISE

LAMB AND RICOTTA MEATBALLS WITH TAHINI DIP

DUCK B'STILLA MORROCCAN FILO PARCELS WITH CORIANDER AND CINNAMON

CRACKLY PORK BELLY WITH SWEET POTATO AND NUTMEG PUREE

SAFFRON CHICKEN SKEWERS WITH DUKKA, TURMERIC YOGHURT DIP

STARTERS

CRACKLY FENNEL PORK BELLY, QUINCE, CELERIAC REMOULADE, APPLE CRISPS
PROSCIUTTO WRAPPED QUAIL BREAST , FIG VINCOTTTO, PERSIAN FIGS, RICOTTA SALATA,
ROCKET SALAD
SEARED SCALLOPS WITH CELERIAC PUREE, APPLE, FENNEL AND WITLOF SALAD
CITRUS CURED SALMON WITH BABY HERB SALAD AND LEMON OIL
PRAWN, ZUCCHINI AND PRESERVED LEMON RISOTTO WITH SHELLFISH OIL
SEARED KINGFISH ON CARROT PUREE, CAPONATA, POMEGRANATE, CARROT CRISPS
TEA SMOKED DUCK BREAST WITH BEETROOT, BLOOD ORANGE AND HORSERADISH

MAINS

FILLET OF BEEF, GRATIN POTATO, ROAST JERUSALEM ARTICHOKE,
HORSERADISH CREAM, JUS
MUSTARD ROAST SCOTCH FILLET ON ROAST POTATOES, MUSHROOM RAGOUT,
CAMELIZED ESHALLOTS WITH ROCKET MUSTARD SAUCE
SA SNAPPER FILLET WITH SAFFRON POACHED BABY FENNEL, BABY LEEKS, KIFLERS.
RED CAPSICUM MAYONNAISE, BLACK OLIVES
CARDAMOM HONEY GLAZED DUCK BREAST, BABY ROOT VEGETABLES, ROYAL QUINOA
ROAST LAMB RUMP, WHITE BEAN ROSEMARY PURÉE, SPICED PUMPKIN, GREEN BEANS
WITH MINT ALMONDS
CORN-FED CHICKEN BREAST WITH PUY LENTILS, CAMELIZED ESHALLOTS, PANCETTA,
LOCAL BROCCOLI AND CRISPY LEEK
RED WINE BRAISED LAMB SHANKS WITH PARSNIP PUREE, PEAS, PARSNIP CHIPS
LEMON THYME ROAST CHICKEN, CONFIT OF CHESTNUTS, WALNUTS, ESHALLOTS AND
FENNEL ON CAVALO NERO
SLOW COOKED GUINNESS BEEF CHEEKS, SMASHED CARROT AND SWEDE, WATERCRESS
AND CAMELIZED RED WINE VINAIGRETTE DRESSING
CRISPY SKINNED BARRAMUNDI, WITH DRAGONCELLO, PEPPERS PIEDMONTESE, VINE
TOMATO BUTTER SAUCE
POACHED BLUE EYE COD WITH COCONUT RICE, COCONUT FOAM, CORIANDER, CHILI
AND LIME SALAD

DESSERTS

CHOCOLATE COFFEE MOUSSE, WITH LATTE ICE CREAM, ESPRESSO SYRUP, TUILLE SPOON
SOUFFLÉ OF RASPBERRY, PISTACHIO ICE CREAM, PISTACHIO SOIL, RASPBERRY ROSE SALAD
PEAR, RASPBERRY AND GINGER CRUMBLES, WITH GINGER ICE CREAM AND PEAR CRISP
HAZELNUT PRALINE PARFAIT, CARAMELIZED BANANA, FRANGELICO SYRUP
YOGHURT PANNACOTTA, RHUBARB JELLY, ROASTED STRAWBERRY'S, RHUBARB CRISPS
STICKY DATE PUDDING WITH CARAMEL ICE CREAM AND COFFEE BRITTLE
SELECTION OF 3 LOCAL CHEESE, SERVED WITH HOMEMADE OATCAKES AND LAVOSH
TASTING PLATE - A SELECTION OF 4 MINI DESSERTS
MARSCAPONE, CARAMEL, EXPRESSO, CHOCOLATE, ALMOND BRITTLE SHOTS
COFFEE ICECREAM AND QUINCE SALAD WITH RHUBARB
BLACKBERRY SOUFFLÉS
POPPING PAVLOVAS WITH PASSION FRUIT MARSCPONE AND BERRIES

COSTS, INCLUSIVE OF GST

CANAPÉS ON ARRIVAL, CHOICE OF 3 \$11 A HEAD

2 COURSES \$55 A HEAD

3 COURSES \$66 A HEAD

ALTERNATE MEALS \$11 SURCHARGE PER COURSE

CHEESE COURSE \$10 A HEAD (MAY BE SERVED AS A CHEESE BOARDS TO SHARE)

CHEF CHARGE - \$200 PER 15 GUESTS

CHEF CHARGE - \$250 SUNDAYS AND PUBLIC HOLIDAYS

WAIT STAFF - 1 PER 12 GUESTS \$200 FOR 5 HOURS IE 6-11PM APPROX.

\$40 AN HOUR THEREAFTER OR \$45 ON SUNDAY AND PUBLIC HOLIDAYS

MINIMUM 10 GUESTS (SURCHARGE FOR LESS THAN 10 GUESTS)