

# PLATED MENUS



## TWO AND THREE COURSE MENUS Minimum of 30 people

Two course menu	Choose Two Main and Two Dessert or Two Entrée and Two Main (alternate drop)	\$60pp
Three course menu	Choose Two Entrée, Two Main and Two Dessert (alternate drop)	\$70pp
Share platter menu		\$70pp
Custom menu	Custom designed three course menus can be created to complement your event	from \$75pp
Freshly brewed coffee & tea are complimentary with any three course menu selection		Tea & coffee \$5pp

## ENTRÉE SELECTION

Beetroot cured salmon – lemon, olive oil, eschallots, soft herbs, fennel aioli **LG ND**

Pork belly rillettes – classic salad, fig puree, garlic croutons **ND**

Artichoke and apple salad – goats cheese, hazelnut dressing **V LG**

Hot smoked salmon rillettes – grilled baguette, fennel, beetroot jam, soft herbs **ND**

Grilled quail – red cabbage slaw, turmeric aioli, paprika vinaigrette **LG ND**

Pumpkin, prawn & coconut soup **LG ND**

Tasmanian scallops - cauliflower puree, truffle oil **ND**

Prawn cocktail – tiger prawns, marie rose dressing, tomato concasae, lavosh **ND**

Petite Caesar – prosciutto, croutons, poached hens egg, creamy dressing

## MAIN SELECTION

Beef eye fillet – baby carrots, blue cheese and caramelised onion tart, red wine jus

Confit chicken – parsnips pureed and roasted, watercress, hazelnuts **LG**

Lamb rump – white bean salad, mint, chili, fetta, Spanish sausage, lemon, olive oil **LG**

Moisture infused pork rib eye – colcannon potato, baked apple with date stuffing, crackle, calvados jus **LG**

300g porterhouse beef – besan and parmesan chips, sauté spinach & truss tomato, paprika butter **LG**

Wagyu silverside – carrot fondants, pan roasted greens, mustard veloute, baby onion **LG**

Ocean trout – beetroot puree, fried cauliflower, cumin, crispy leek, lemon cheek **LG**

**V** VEGETARIAN **LG** LOW GLUTEN **ND** NO DAIRY **VEGAN** VEGAN **NN** NO ADDED NUTS

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

# PLATED MENUS



## DESSERT SELECTION

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Vanilla cheesecake – strawberries, sesame hazelnut crumb, raspberry coulis, elderflower gel, freeze dried blackberry

Crème caramel – blueberry and poppy compote, orange gel, mascarpone **LG**

Yoghurt pannacotta – pineapple tuille, passionfruit fluid gel, roasted coconut **LG**

Chocolate raspberry tart – chocolate soil, freeze dried raspberries, Meander Valley Double Cream

Citrus bavarois – mandarin mirror glaze, white chocolate soil, sugared mandarin, pepperberry gel, mint **LG**

## SHARE PLATTER MENU Choice of two meats and two desserts

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\$70pp

Roasted lamb shoulder/ rosemary jus **LG ND**

Chicken galantine/ pesto cream **LG**

Whole fish/ beurre blanc **LG**

### Served with

Buttered baby potatoes with parsley and cracked pepper **LG**

Roasted pumpkin, cherve and peptias **LG**

Baby carrots **LG ND**

Mixed leaf salad **LG ND**

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