



Seated Menu

CANAPES

Chef's selection of four canapes for 45 minute service

ENTRÉE

Braised Beef Cheek Ragout

Tomato, capsicum, basil, shaved parmesan

Pork and Mushroom Fettuccini

Mild Pork sausage, thyme mushroom, fettucine, pancetta pangrattato, cream sauce

Spinach and Ricotta Cannelloni

Tomato sugo, shaved parmesan

Triple Cheese Tart

Onion jam, rocket, candied walnuts, cherry tomatoes, balsamic reduction

Twice Cooked Pork Belly

Asian slaw, smashed peanuts, pomegranate balsamic

Vegetarian Arancini

Rocket, pear, shredded parmesan salad

Anitpasta Platter

Selection of Cured & Smoked Meats, marinated vegetables, pickled mushrooms, bocconcini, frittata & ciabatta bread





MAIN COURSE

Chargrilled Beef Fillet *(additional \$8.00 per person)*

Crushed potato, parsley, confit garlic butter, broccoli, jus

Charcoal Grilled Scotch Fillet *(additional \$4.00 per person)*

Parsnip puree, sautéed mushroom, asparagus, red wine butter, cabernet jus

Seared Chicken Kiev

Lemon & Thyme rub, Paris mash, blistered tomato, vincotto

Seared Chicken Breast

Poppy seed skordalia, broccolini, shiraz reduction

Lamb Rump

Caramelized yoghurt, sumac tomato salsa, freekeh, lamb reduction

Braised Pork Belly

Cauliflower puree, crispy pancetta, garlic spinach, shiraz jus

Atlantic Salmon

Vanilla potato, tomato & herb salad, salsa verde

SIDE DISHES

Greek Salad

Lettuce, tomato, cucumber, capsicum, Spanish onion, Kalamata olives, feta and dressed with olive oil

Leafy Green Salad

Dressed with balsamic vinaigrette

Roasted Baby Potatoes

Dressed with lemon juice, olive oil and rosemary

Pear, Parmesan, Rocket

Served with sticky balsamic reduction

Bread Rolls per Table

Served with butter sachets





DESSERT

Chocolate Brownie

Berry compote, vanilla bean ice cream

Chefs Cheesecake,

Chocolate shard, strawberry coulis

Citrus Tart

Lemon gel, candied lemon

Vanilla Bean Panna Cotta

Almond biscotti, mango coulis

Chocolate Baklava

Served with crushed nuts and vanilla bean ice-cream

Wedding Cake

Cut and served to your guests

Cheese Board (per table)

Chefs cheese, Lavosh, assortment of crackers, seasonal fruit, quince paste

For package options and pricing please contact us, we would be more than happy to discuss our options with you.

