

Seated Menu

CANAPES

Chef's selection of four canapes for 45 minute service

ENTRÉE (Please choose 1 item)

** 2nd choice additional \$3.50 per person **

Braised Beef Cheek Ragout (NF)

Tomato, capsicum, basil, shaved parmesan

Pork and Mushroom Fettuccini (NF)

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

Spinach and Ricotta Cannelloni (NF, V)

Tomato sugo, shaved parmesan

Triple Cheese Tart (NF, V)

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

Twice Cooked Pork Belly (GF)

Asian slaw, smashed peanuts, pomegranate balsamic

Vegetarian Arancini (NF, V)

Rocket, pear, shredded parmesan salad

Anitpasto Platter

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

MAIN COURSE (Please choose 2 items, alternate drop)

** 3rd choice additional \$8.50 per person **

Chargrilled Beef Fillet (GF, NF)

[additional \$8.00 per person]

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

Charcoal Grilled Scotch Fillet (GF, NF) [additional \$4.00 per person]

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

Lamb Rump (GF, NF)

Caramelized yoghurt, sumac tomato salsa, freekeh, lamb reduction

Seared Chicken Breast (GF, NF)

Poppy seed skordalia, broccolini, shiraz reduction

Seared Chicken Kiev (GF, NF)

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

Braised Pork Belly (GF, NF)

Cauliflower puree, crispy pancetta, garlic spinach, shiraz jus

Atlantic Salmon (GF, DF, NF)

Vanilla potato, tomato & herb salad, salsa verde

SIDE DISHES (Please choose 1 item)

** 2nd choice additional \$3.50 per person **

Greek Salad (GF, NF, V)

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

Leafy Green Salad (GF, DF, NF, V, Ve)

Dressed with balsamic vinaigrette

Bread Rolls per Table

Served with butter sachets

Roasted Baby Potatoes (GF, DF, NF, V, Ve)

Dressed with lemon juice, olive oil and rosemary

Pear, Parmesan, Rocket (GF, NF, V)

Served with sticky balsamic reduction

DESSERT (Please choose 1 item)

** 2nd choice additional \$2.50 per person

Chocolate Brownie

Berry compote, vanilla bean ice cream

Chefs Cheesecake

Chocolate shard, strawberry coulis

Citrus Tart (NF)

Lemon gel, candied lemon

Vanilla Bean Panna Cotta (GF)

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)

(additional \$4.50 per person)

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.