

Plated Menu

Plated - Two Course from \$115pp, Three Course from \$125pp

**based on 250 pax, smaller numbers attract higher per person pricing*

Entree - Select Two

Formed smoked salmon, beetroot chutney, celery refinement (GF DF)*

Master stock pork belly, Asian 5 spice slaw, apple reduction (GF DF)

Tea smoked chicken, compressed cucumber, vibrant piccalilli (GF DF)*

Truffle beef croquette, native pepper salsa, tomato sugo

King prawn, rhubarb, red elk salad, cuttlefish crisp, lemon (GF DF)*

Chervil gnocchi, beef osso bocco, parsnip velvet, sorrel

Cured beef fillet, caper, artichoke mousse, white peach gel (GF DF)*

Prosciutto, seared scallop, infused melon, bronze fennel (GF DF)

Turmeric roasted cauliflower, sesame crunch, coconut yoghurt (VG DF GF)*

**served cold*

Main - Select Two

Sous vide pork loin, ruby cabbage, bacon, butternut royal (GF)

Duck Maryland, smoked tomato, aubergine salsa, fig glaze (GF DF)

Beef rump, caper caponata, potato fondant, basil pea oil (GF DF)

Slow beef cheek, carrot mousse, anise button onion, beef jus (GF DF)

Ocean trout, roasted kipfler potato, greens, sauce verge (GF DF)

Roasted hen breast, truffle potato puree, wild mushroom, jus (GF)

Sweet potato & lentil rosti, spinach reduction, green tomato relish (VG DF GF)

Beef Fillet, roasted heirloom vegetable, pressed potato, jus (GF)

Wagyu teres, pecorino sage risotto, green pea, jus (GF)

Chicken breast, cheese soufflé, Swiss chard, king brown mushroom cream

Lamb rump, sweet potato crush, broccoli, lamb jus (GF)

Pork belly, apple, silverbeet, calvados glaze (GF DF)

Dessert - Select Two

Chocolate tart, cherry notes, chocolate crumble (GF)

Formed coconut mousse, rum roasted pineapple, raspberry sauce

Passionfruit curd flan, scorched meringue, passionfruit coulis

Layered strawberry delice, guava gel, lemon balm

Selection of cheeses, lavosh, quince paste, fruits

Shared Dining Menu

Shared dining (family style) from \$99pp

**based on 250 pax, smaller numbers attract higher per person pricing*

Mains - Select Two

Braised pork belly, caramelised baby pear, sticky chilli (GF DF)
18 hour beef brisket, Swiss mushrooms, parsnip whip, truffle jus (GF DF)
Salmon fillet, sesame wombok, nori crunch, lime (GF DF)
Baked barramundi, heirloom tomato, bocconcini pearls (GF)
Braised Moroccan chicken, blood orange, smoked almond pesto (GF)
Sous vide wagyu rump, black kale, rose onion jus (GF DF)
Lemon and oregano lamb shoulder, Lebanese eggplant pickle (GF DF)
Furikake panko tofu, Chinese broccoli, smoked soy (VG GF)
Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF DF VG)

Sides - Select Two

Steamed greens, roast garlic dressing (GF DF VG)
Roasted seasonal root vegetables, rosemary salt (GF DF VG)
Whole baked baby potatoes, crème fraiche, eschallots (GF V)
Duck fat kipflers, sage, thyme, sea salt
Turmeric pearl couscous, sundried tomato, soft herbs (V)
Pilaf Rice, shallots, spices (GF VG)
Roasted sweet potato, haloumi, cranberry, mustard dressing (GF V)

Salad - Select One

Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (VG GF)
Rocket, spiced beet, vine tomato, fennel green, white vinegar dressing (VG GF)
Green bean, goats cheese, baby spinach, caper & chervil oil (V GF)
Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (V GF)
Potato salad, pecorino mayonnaise, fresh herb (GF V)
Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (V GF)
Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, French dressing
(VG GF)