

FUNCTION MENU

Entrée:

Individual Antipasto Platter:

Shaved prosciutto, sopressa salami, baby caprese salad, thyme roasted marinated mushrooms, Persian fetta, marinated artichokes, balsamic pickled onions and a variety of marinated olives served with grissini

Porcini, wild mushroom and asparagus risotto finished with fresh thyme, shaved parmesan and mascarpone *GF,Veg*

Caramelised red onion, thyme and goats cheese tart with shaved radicchio, pear and leaf salad, blue cheese dressing and balsamic glaze *Veg*

Spinach, Polenta and Goats curd lasagne with a roasted cherry tomato Napoli sauce and roquette leaves *GF,Veg*

Freshly shucked oysters with baby chives and a saffron and champagne beurre blanc *GF*

Salt and pepper calamari tossed with lemon and fresh chilli on a Jiangsu salad and garlic aioli

Baked salmon served chilled on a salad of prawn, steamed potato, green beans, cherry tomato, black olives and roquette oil with a dill aioli *GF*

Smoked salmon in ponzu dressing with soba noodles, julienned snow pea, sesame, marinated red onions and baby herb and endive salad

Thin sliced wagu beef bresola with Persian fetta, roasted cherry tomatoes and baby beet salad with roquette leaves and vincotto dressing *GF*

Peppered seared beef tenderloin carpaccio with shaved parmesan, marinated olives, roquette and seeded mustard dressing *GF*

Caramelised pork belly with garlic labne, housemade dukkah, balsamic and a seared scallop *GF*

Orecchietti with spicy Italian sausage, broccoli florets, spinach, garlic and parmesan butter

Main Course:

Rotolo of spinach, ricotta and lemon with browned butter, fried sage and shaved parmesan Veg

Green pea, radicchio and gorgonzola risotto finished with a salad of fresh shaved pear, parmesan and baby herbs GF,Veg

Panfried polenta with a sautéed asparagus, thyme, shallot and wild mushroom ragout finished with a poached egg and a white wine beurre blanc GF,Veg

Crispy skin Ocean Trout on a smoked salmon and caper mash with steamed broccolini, preserved lemon and dill hollandaise sauce GF

Oven roasted blue eye fillet and romesco crumbs on a butternut squash and olive oil puree with a caperberry, parsley and fresh tomato salad

Crispy skinned salmon fillet on a braised fennel and basil risotto finished with fresh lemon zest GF

Crispy skin barramundi on a celeriac puree with oranges, fennel, parsley, mint, raddish and a squid ink dressing GF

Chicken breast roasted on the bone with soft polenta, a pickled pear, blue cheese and toasted walnut salad with crispy bacon and port wine jus GF

Chargrilled chicken breast on a grilled zucchini, lemon and white bean salad with smashed pumpkin, sour cream and chili GF

Herb roasted chicken pieces on a warm harissa and mediterranean vegetable quinoa ragout finished with Persian feta GF

Braised lamb shank tagine with Moroccan cous cous salad, roasted pumpkin, toasted almonds and coriander, with spiced yoghurt

Lamb shoulder slow roasted in mild south Indian tomato and spices served with saffron steamed rice and minted lemon and cucumber yoghurt sauce GF

Roasted lamb rump on chickpea, lemon, parsley and red pepper salad with hummus and cucumber tzaziki GF

Fennel crumbed pork cutlet on a roasted cauliflower puree with roquette leaves and a red wine and shallot vinaigrette

Roasted beef of your choice on garlic puree with chilli, lemon and garlic roasted potatoes, sautéed mushroom and basil jus GF

Roasted beef of your choice on a potato and parsnip skordalia, sautéed tendrils and a salad of raspberry pickled beetroot, parsley and dates GF

Roasted beef of your choice on sweet potato mash with steamed bok choy, roasted red onions, and port wine jus GF

Roasted beef of your choice served with a potato Dauphinoise, slow roast tomato, steamed broccolini and a rich port wine jus GF

*Beef Cut Options – Scotch Fillet or Beef Rump Medallions
Premium Cut – Eye Fillet at an additional charge*

Sides – select 2

Roasted new potatoes with confit garlic & rosemary

Wild roquette salad dressed with parmesan and balsamic vinaigrette

Mixed beans tossed with olive oil and lemon

Dessert:

Triple Chocolate Brownie with a salted peanut caramel popcorn and organic vanilla bean ice-cream GF

Soft centered chocolate pudding with organic vanilla bean icecream
GF

Lemon and vanilla bean cheesecake with shortbread crumble, berry coulis and white wine poached pear

Individual passion curd filled pavlova with fresh fruits and chocolate sauce *GF*

White chocolate and raspberry parfait with raspberry syrup and a toasted coconut and pistachio crumb *GF*

French crepes filled with a sweet orange, chocolate and hazelnut ricotta with bittersweet chocolate and candied orange

Cheese Platter (per table) accompanied by compote, fresh fruit, crackers and Lavosh

Additional Options:

Baby Desserts shared at the table or hand around

Select two from:

Lemon curd tart topped with flamed italian meringue

Chai tea pannacotta with blueberries *GF*

Strawberries and mint in french champagne jelly *GF*

Mini seasonal fruit bouche with vanilla bean cream Chantilly

White chocolate mousse with raspberry coulis and pistachio crumble

Individual flourless orange cakes with white chocolate cream cheese *GF*

Sticky date puddings with butterscotch sauce and sweet coconut

Mini lamingtons with chocolate sauce and raspberry coulis

Chocolate mud muffins with peanut butter mousse

Mixed ice cream in baby cones (pass around only)

White chocolate mousse with raspberry coulis and pistachio crumble



BANQUET MENU

The concept of this menu is to promote a festive environment through sharing and feasting

Canapés are served for an extended period of time and include a more substantial item

Main Course is then served on platters to the table

Canapés – select 4

Cold:

Greek salad cups with a marinated red onion, tomato, basil, cucumber and olive salsa with crumbled feta and lemon dressing Veg

Assorted sushi with soy, wasabi & pickled ginger GF, Veg

Roasted chicken and baby chive wonton cups with garlic cream

Caramelised red onion and goats cheese mini tartlette with fresh thyme Veg

Tandoori chicken in cucumber with coriander yoghurt GF

Shaved prosciutto on croute with hummus, pesto and feta

Truffled celeriac remoulade on croute with rare roasted beef, balsamic glaze and shaved Parmesan

Smoked salmon and cream cheese mousse in savoury cones with tomato and avocado salsa and baby herbs

Hot:

Spice roasted peanuts in bamboo cones *GF, Veg*

Golden crumbed arancini with fresh herbs and Parmesan *Veg*

Truffled potato, leek and chive soup *GF, Veg*

Plump prawn and ginger dumplings with orange infused ponzu sauce

Prawn pencils, seasoned prawns in filo pastry with iceberg, mint and a Vietnamese dipping sauce

Chicken and mushroom mini pie

Roast beef wellingtons with red wine jus

Potato gnocchi with tomato and pork bolognese

Something More Substantial – select 1

Fusilli in a roasted tomato putanesca with olives, capers, chilli, chopped parsley, basil and shaved Parmesan *Veg*

Baked salmon with cucumber, red onion and tomato panzanella salad and lemon and dill aioli

Grilled chicken Caesar salad with garlic croutons, crisp bacon pieces and shaved grana padano *GF*

Tuscan style meatballs with tomato and rosemary on fluffy mashed potato with toasted baguette

Main Course Banquet – select 3

Green pea, radicchio and gorgonzola risotto finished with a salad of fresh shaved pear, parmesan and baby herbs *GF, Veg*

Panfried polenta with a sautéed asparagus, thyme, shallot and wild mushroom ragout finished with a champagne beurre blanc and tatsoi leaves *GF, Veg*

Crispy skin ocean trout on a smoked salmon and caper mash, steamed French beans and preserved lemon and hollandaise sauce *GF*

Oven roasted barramundi fillet topped with romesco crumbs on a butternut squash and olive oil puree with a caperberry, parsley and fresh tomato salad

Crispy skinned salmon fillet on a braised fennel and basil risotto finished with fresh lemon zest *GF*

Chargrilled chicken breast on a grilled zucchini, lemon and white bean salad with smashed pumpkin, sour cream and chili

Herb roasted chicken pieces on a warm harissa and mediterranean vegetable quinoa ragout finished with Persian feta *GF*

Braised lamb tagine with Moroccan cous cous, currants, roasted pumpkin, toasted almonds and coriander with spiced yoghurt

Lamb shoulder slow roasted in mild south Indian spices and tomato served with saffron steamed rice and minted lemon and cucumber yoghurt sauce *GF*

Roasted lamb rump on chickpea, lemon, parsley and red pepper salad with hummus and cucumber tzaziki *GF*

Roasted beef of your choice on a potato and parsnip scordalia, sautéed tendrils and a salad of raspberry pickled beetroot, parsley and dates *GF*

Char grilled beef of your choice on sweet potato mash with steamed bok choy, roasted red onions, and port wine jus *GF*

Char grilled beef of your choice with a potato dauphinoise, slow roast tomato, steamed broccolini and a rich port wine jus *GF*

*Beef Cut Options – Scotch Fillet or Beef Rump Medallions
Premium Cut – Eye Fillet at an additional charge*

Served with:

Wild Roquette Salad dressed with balsamic vinaigrette

Dessert – select 1

Soft centered chocolate pudding with organic vanilla bean icecream
GF

Lemon and vanilla bean cheesecake with shortbread crumble, berry
coulis and white wine poached pear

Individual passion curd filled pavlova with fresh fruits and chocolate
sauce *GF*

White chocolate and raspberry parfait with raspberry syrup and a
toasted coconut and pistachio crumb *GF*

French crepes filled with a sweet orange, chocolate and hazelnut
ricotta with bittersweet chocolate and candied orange

or

Cheese Display

Fine local cheese accompanied by compote, seasonal fruit, crackers
and lavosh

ADDITIONAL OPTIONS

Baby desserts shared at the table – additional \$4.50 per person

Select from :-

Lemon curd tart topped with flamed italian meringue

Chai tea pannacotta with blueberries *GF*

Strawberries and mint in french champagne jelly *GF*

Mini seasonal fruit bouche with vanilla bean cream chantilly

Individual flourless orange cakes with white chocolate cream cheese
GF

Sticky date puddings with butterscotch sauce and sweet coconut

Mini lamingtons with chocolate sauce and raspberry coulis

Chocolate mud muffins with peanut butter mousse



GRAZING MENU

Pass around Finger Food

Cold Canapes:

Sourdough croute with Persian fetta, semi dried tomato, olive and baby basil

Oysters with spring onion and ponzu dressing

Assorted sushi with soy, wasabi & pickled ginger

Chinese roast duck and green mango salad with black vinegar dressing on sesame pancake

Tandoori chicken in cucumber with coriander yoghurt *GF*

Shaved prosciutto on croute with hummus, pesto and feta

Sumac crusted and char grilled lamb carved on lemon and mint quinoa salad with yoghurt dressing

Greek salad cups with a marinated red onion, tomato, basil, cucumber and olive salsa with crumbled fetta and lemon dressing *Veg*

Roasted chicken and baby chive wonton cups with garlic cream

Smoked salmon and cream cheese mousse in savoury cones with tomato and avocado salsa and baby herbs

Assorted vegetable nori rolls with a wasabi gastrique dipping sauce

Rare roast beef and asparagus rolls with horseradish aioli, balsamic and aged cheddar

Truffled celeriac remolade on croute with rare roasted beef and shaved parmesan

Hot Canapés

Golden crumbed arancini with fresh herbs and parmesan with garlic aioli

Spice roasted peanuts in bamboo cones *GF, Veg*

Mini roast beef wellingtons with red wine jus

Plump prawn and ginger dumplings with orange infused ponzu sauce

Prawn pencil; seasoned prawns in filo pastry with iceberg, mint and a Vietnamese dipping sauce

Golden potato mashies with herb and red wine jus

Potato gnocchi with tomato and pork bolognese

Mini beef dim sim skewers with sweet chilli soy

Southern fried chicken tenders with lemon aioli

Soup Shots choice of

Potato, leek and chives *GF, Veg*

Roast pumpkin, coconut and coriander *GF, Veg*

Mini Tartlets choice of

Tomato, olive, pesto and cream cheese *Veg*

Caramelized red onion, goats cheese and thyme *Veg*

Mini Pie Selection

Wild mushroom and gruyere cheese *Veg*

Classic sheppards pie

Angus beef

Lamb and rosemary

Mini Pizza Selection

Sliced roma tomato buffalo mozzarella & oregano Veg
Salami, potato, rosemary & cheddar

More Substantial Dishes

Thai green chicken curry finished with basil served with steamed
jasmine rice *GF*

Baked salmon with cucumber, red onion and tomato panzanella salad
and lemon and dill aioli

Roasted pumpkin, sage and fetta risotto *GF, Veg*

Calamari Fritti with chips and lemon aioli *GF*

Mini beef cotelette on a lemon and green pea risotto with prosciutto
and roasting jus

Pan fried veal scallopini with mashed potato, mushrooms and parsley,
chive and white wine sauce *GF*

Tuscan style meatballs with tomato and rosemary on fluffy mashed
potato with toasted baguette

Fusilli in a roasted tomato putanesca with olives, capers, chilli, chopped
parsley, basil and shaved parmesan *Veg*

Tempura fish fillets with crisp chips and housemade tartare sauce

Wild mushroom and asparagus risotto with mascarpone cheese and
fresh lemon thyme *GF, Veg*

Grilled chicken Caesar salad with garlic croutons, crisp bacon pieces
and shaved grana pandano

Dessert Pass arounds

Mixed ice cream and sorbet cones

Lemon curd tart topped with flamed italian meringue

Chai tea pannacotta with blueberries *GF*

Strawberries and mint in french champagne jelly *GF*

Mini seasonal fruit bouche with vanilla bean cream chantilly

Individual flourless orange cakes with white chocolate cream cheese
GF

Sticky date puddings with butterscotch sauce and sweet coconut

Mini lamingtons with chocolate sauce and raspberry coulis

Chocolate mud muffins with peanut butter mousse

White chocolate mousse with raspberry coulis and pistachio crumble