

SIMPLE AND BEAUTIFUL



CATERING

alternate drop menu

'an elegant way to dine'

alternate entrée, main \$58 / pp

alternate main & dessert \$62 / pp

alternate entrée, main & dessert \$75 / pp

entrée

select two dishes

smoked chicken salad with toasted macadamias & herb emulsion (gf)
roma tomato basil & feta tart on puff pastry with balsamic reduction (v)
panko crumbed prawns, aioli & compressed cucumber salsa
chargrilled Mediterranean vegetables, angel hair & labna (v)
smoked lamb, asparagus & goats cheese salad (gf)
pork belly, apple remoulade & tomato cous cous
poached prawns, avocado, tomato jam & melon (gf)
caramelised butternut & sage soup (v/gf)
tomato, basil & cream soup (v/gf)
crab bisque, chives & saffron emulsion
poached organic chicken, glass noodle & sweet corn chowder
potato, leek vichyssoise & croutons (v)

alternate drop menus are served with fresh local bread & butter

mains

select two dishes

beef - grass fed

black angus beef fillet, sautéed mushrooms, dauphinoise & jus
braised beef cheeks, soft polenta, watercress & blistered truss tomato
seared aged sirloin, black garlic & herb mash with crisp greens (gf)

lamb - grass fed

herb crusted lamb fillet, potato galette & roasted vegetable salsa (gf)
oven roasted rack of lamb, seared greens & crushed kipfler (gf)
braised lamb rump, turmeric, smoked tomato & yoghurt with basmati

seafood - sustainably sourced

fillet of salmon, creamed potatoes, semi dried tomato pesto & fresh asparagus
citrus scented barramundi with herb potatoes & pickled fennel (gf)
spaghetti, marinated squid, tiger prawns & preserved lemon

chicken & duck - free range

mushroom papadelle, braised Muscovy duck, artichoke, shaved beans & white truffle oil
pan-roasted chicken breast, sautéed savoy cabbage, speck & white bean puree (gf)
confit duck maryland with wild mushroom risotto & watercress

pork - organic

roast loin of pork, honey, sumac & potato dauphinoise (gf)
pork cutlet marinated in lemon, garlic & herbs with garlic kipfler (gf)
pork, fennel & pine nut sausages, served on soft polenta with a borlotti bean casserole

vegetarian/vegan – locally sourced & organic

warm tart of mediterranean vegetables, salsa verde & haloumi (v)
roast pumpkin risotto, mushrooms, shaved parmesan & asparagus (v,gf)
grilled vegetable & goat's cheese terrine served with a balsamic syrup dressing (v/gf)
eggplant cannelloni, felafel crumble & cashew mousse (ve)

desserts

select two dishes

kahlua chocolate fondant, velvet dark anglaise, king island double cream with praline
citrus tart, mascarpone & chocolate soil
white chocolate & raspberry panna cotta with biscotti (gf)
fresh strawberries in cointreau, shortbread, vanilla bean ice cream & berry coulis
caramelised fig & vanilla pudding with butterscotch, walnuts & honey ice cream
individual pavlova topped with fresh tropical fruits, honeycomb dust (gf)
sticky date pudding, rich butterscotch sauce, vanilla bean ice cream

optional upgrades

amuse bouche \$4.5 / pp

allow our chefs to create a showcase their style with a creative taste sensation prior to entrée service

petit fours \$4.5 / pp

bite sized gourmet sweet creations, perfect for the end of the evening

packages include

crockery & cutlery

all food service equipment

staffing & culinary team (minimum 70 guests)

menus printed for guests

additional costs

table cloths \$9 / per table cloth

white linen napkins

wedding cake cutting \$3.50 / pp (this include plating with berries & cream or bagged for guests as gift)