



COCKTAIL MENU



Cold Canapés

- Poached Queensland prawns, chives, lime aioli, watercress, in petite brioche rolls
- Vietnamese rice paper roll, filled with Peking duck, Vietnamese mint, chilli, plum sauce (GF, DF)
- Beetroot cured ocean trout, dill crème fraiche, merlot pickled shallots on black chia seed blini
- Diced Tasmanian salmon, cucumber wrapped sushi rice, Kewpie mayonnaise, tobiko, crushed wasabi peas (GF, DF)
- Wood smoked chicken breast, toasted walnuts, pimento threads, celeriac remoulade in wonton shells
- Seared Scallops with Pernod & fennel crème, granny smith apple & radish salad (GF)
- Flaky pastry tartlet, whipped goats cheese, diced heirloom tomatoes, Spanish onion, baby basil (V)
- Smashed maple roasted butternut pumpkin, avocado, feta, lime, coriander salsa, bluecorn tostada (V, GF)

Hot Canapés

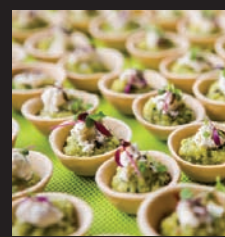
- Smoked mozzarella & spicy salami croquette, tomato & cinnamon sugo
- Flash fried crispy black tiger prawns, cumin & sumac salt, saffron aioli, lime cheeks (GF, DF)
- Chinese style foldover steamed buns, twice cooked pork belly, Asian slaw, chilli caramel glaze
- Beef fillet mignon, beetroot chips, horseradish béarnaise, micro herbs (GF)
- Quail & verjuice petite pie, wild cherry compote, micro celery
- Spiced carrot, du puy lentil & haloumi fritter, harissa yogurt (V)
- Mini Croque Monsieur, shaved Virginian ham, gruyere, layered with creamy béchamel & Dijon mustard
- Parmesan & black sesame crusted chicken goujons, Salmoriglio sauce
- Margarita arancini, Shaw River buffalo mozzarella, vine ripened tomato, basil (V)
- Crispy Peking duck wonton, sticky chilli ginger sauce
- Chicken, fetta & red capsicum filo parcel, basil aioli

Hand Held Snack Items

- Marinated Gippsland lamb cutlet, organic white quinoa, smoked eggplant caviar yogurt, pomegranate dressing (GF)
- Pumpkin & pistachio ravioli, sage brown butter sauce, toasted pepitas, stinging nettle pesto (V)
- Salt & pepper calamari, French fries, saffron & lime aioli (GF, DF)
- BLT - Brioche roll, maple glazed smoked bacon, coral lettuce, vine ripened tomato & ranch dressing
- Crispy flathead fillet, soft corn taco, baby Romaine lettuce, jalapeno & lime mayonnaise, tomato, coriander & charred corn salsa (GF, DF)
- Patatas Bravas - Spanish style crispy potatoes, roasted tomato aioli, garlic chips, smoked paprika salt (V, GF)
- Asparagus, Mauri Taleggio & champagne risotto, shaved pecorino (V, GF)
- Mini bratwurst sausage, soft brioche roll, red onion & thyme jam, Dijon mayonnaise

Mini Desserts

- Spanish churros, cinnamon sugar & salted caramel sauce
- Mini rhubarb ripple ice cream sandwich, Valrhona white chocolate drizzle
- Vanilla bean panna cotta topped with chia raspberry gel (GF)
- Belgium white chocolate rocky road, dehydrated raspberries, pistachios, toasted coconut flakes
- Chocolate caramel pots, coffee soil, raspberry powder
- Blood orange tartlet, double cream, dehydrated mandarin
- Mini 'Choc Top' ice cream, coated in dark chocolate & chopped nuts



SIT DOWN MENU



Entrée

- Asian glazed duck breast salad, green papaya, coriander & toasted sesame salad, crispy noodles, orange & ginger gel (DF)
- Poached Queensland tiger prawns, charred corn & coriander salsa, smoked paprika & lime mayonnaise, frisee salad, blue corn tortilla crisps (GF)
- Grilled quail, crisp desiree potato wafers, grape, shallot & chervil salsa, vincotto dressing (GF)
- Beetroot cured Tasmanian salmon, orange infused chevre, Yarra Valley caviar, heirloom radish & frisee salad (GF)
- Handmade prawn & scallop tortellini with shaved calamari, lemon, garlic & chilli, beurre noisette
- Pressed Otway pork belly, red cabbage puree, carrot tagliatelle, snowpea tendrils, sweet sherry glaze (GF)
- House made jumbo ravioli filled with buffalo ricotta, artichoke & walnuts, lemon butter sauce, broad beans, watercress (V)
- Seared Australian sea scallops, parsnip puree, lemon, chive & pancetta pangrattato
- Asparagus, Mauri Taleggio & champagne risotto, saffron zucchini ribbons, crisp cauliflower carpaccio, shaved pecorino (V, GF)

Main Course

- Black Angus eye fillet with confit garlic pomme puree, sautéed rainbow chard, port braised shallots, tarragon & chervil butter (GF)
- Roasted free range chicken breast, charred sweet corn, chorizo sausage, roasted cherry tomato, salsa verde, smoked paprika oil (GF, DF)
- Chargrilled free range chicken breast, parmesan & thyme polenta, wild mushroom emulsion, green beans (GF)
- Pan seared Queensland Barramundi fillet, cauliflower puree, carrot ribbons, pinenuts, fried capers, beurre noisette, frisee & snowpea salad (GF)
- Slow roasted Gippsland lamb shoulder & two point lamb rack, pea puree, broad beans, bacon lardons, crispy polenta drops
- Tasmanian Atlantic salmon fillet, pea & ricotta tortellini, asparagus spears, verjuice beurre blanc
- Chargrilled spatchcock, Middle Eastern spice rub, cumin roasted eggplant, red pepper & coriander salad, tahini yoghurt
- Roasted duck breast, parsnip puree, prosciutto shards, Morello cherry jus (GF)
- Jumbo ravioli filled with buffalo ricotta & lemon zest, roasted cherry tomatoes, asparagus spears, broad beans, thyme butter sauce (V)
- Three cheese polenta, wild mushroom ragout, truss tomatoes, parmesan crisp (V, GF)

Side Dishes

- Salad greens, cucumber batons, chives, toasted pinenuts, pomegranate & lime dressing
- Baby spinach, rocket leaves, crumbled King Island blue, honey roasted walnuts, lemon & olive oil dressing
- Mixed salad leaves, heirloom cherry tomatoes, cucumber, marinated fetta, Kalamata olives
- Barbecued sweet corn, chorizo, coriander & butter, chipotle mayonnaise
- Roasted chat potato, roasted garlic, smoked paprika aioli
- French fries, aioli

Dessert

- Blackberry & coconut sorbet sphere, coated in dark chocolate couverture, mandarin gel, blackberry compote, citrus pearls (GF, DF)
- Peanut butter ice cream sandwich, salted caramel popcorn, macadamia brittle, chocolate ganache
- Warm rhubarb tart, poached petit apple, spiced cream, frosted walnuts
- Flourless orange & almond cake, buttermilk ice cream, elderflower & cardamom syrup, orange blossom meringue kisses (GF)
- Vanilla bean & coconut panna cotta, lime sago, lemon curd, almond crumble, mascarpone, lime syrup (GF)
- Warm chocolate fondant pudding, espresso ice cream, cherry compote, hazelnut praline
- Lavender & wildflower honey crème brulee, orange infused shortbread, dehydrated mandarin