



ELEVATE YOUR EVENT WITH AN ELEGANT SIT
DOWN MEAL, MAKE YOUR DREAM MENU WITH
ENTREE, MAIN AND DESSERT OPTIONS

PLATED PACKAGES

PACKAGE A

\$55pp

2 COURSE MENU

Choice of either

1 Entrée option & 1 Main option
OR

1 Main option & 1 Dessert option

PACKAGE B

\$66pp

3 COURSE MENU

1 Entrée
1 Main
1 Dessert

Select which package suits your event best,
packages include freshly baked bread rolls
and butter portions.

Alternate Drop \$6pp, per course





ENTREE & MAIN

COLD ENTREE

King prawn, avocado, pickled cucumber, melon, red pepper oculi, fennel lemon mayo GF
Brie & tomato bruschetta, semi roasted tomatoes, micro basil, parsley, balsamic reduction
Beetroot cured salmon, horseradish, baby leaves, pickled daikon, peperonata GF
Seared Scallops, baby Cos, green apple, celeriac remoulade, vinaigrette

WARM ENTREE

Warm Goats cheese, caramelised shallot, shortcrust tart, confit tomato, micro herbs, balsamic glaze V
Poached chicken, toasted hazelnut, saffron yoghurt, lemon date chutney, chervil GF
Sesame crusted tuna, pineapple salsa, miso ginger mayo, coriander GF/DF
Braised pork belly, cider jus, apple, fennel slaw GF/DF

MAINS

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto, Balsamic Dressing (gf)
Chicken Breast, Mushroom Risotto, Seasonal Greens, Red Wine Jus
Braised beef cheeks, Paris mash, baby carrots, beetroot confit, micro cress GF
Pan seared barramundi, lemon parsley kipfler potato, roast fennel & cherry tomato, salsa verde GF
Seared salmon fillet, skordalia, red pepper couli, carrot ribbon, micro slaw, citrus beurre blanc GF
Pumpkin, sweet potato risotto cake, grilled Mediterranean vegetable, haloumi, caponata, micro herbs, lemon dressing V/GF
Twice Cooked Pork Belly, Roast Apple, Sprouts, Cider Jus (gf)



SIDES & DESSERT

SIDES

Enhance your meal with a range of side dishes served family style, to the centre of your table, \$3pp

Italian roasted vegetables DF/GF

Lyonnais potato, sweet onion, parsley GF

Roasted potatoes & fresh rosemary GF

Steamed broccolini & crispy pancetta DF/GF

Honey glazed baby carrots DF/GF

Creamy polenta with truffle oil

Steamed cauliflower rice, paprika

DF/GF Paris mash, double cream, herbs GF

Roasted pumpkin, toasted almonds, parsley butter DF/GF

Sautéed green beans, toasted pine nuts, lemon zest GF

DESSERT

Citrus tasting plate - Trio of tastes and textures of fresh citrus fruits

Celebration of chocolate - Accompanied with raspberry couli & crème fraîche

Vanilla crème brûlée, poached fruit, sweet tuile GF

Burnt honey & ricotta cheesecake, citrus gel, tropical fruit salsa, honeycomb

Summer berry pudding, vanilla mascarpone

Apple & cinnamon beignet, vanilla bean ice cream, salted caramel sauce

Cheeseboard - Selection of soft and hard cheeses, dried fruits, nuts, crackers, crisp breads and chutney (gfo) +\$4pp