

A DINING EXPERIENCE

A sit down set menu served alternately to your guests.

CANAPES

SERVED TO YOUR GUESTS UPON ARRIVAL

Brioche slider with smoked salmon, avocado & rocket

Caramelised onion and goats cheese quiche (v)

Porcini mushroom & parmesan arancini with roasted tomato ragout (v)

BREAD

YOUR CHOICE OF 1 ITEM

Assorted stone baked artisan breads with parsley butter

*French baguette garlic bread
(Gluten free bread is available - please advise event coordinator)*

ENTREES

YOUR CHOICE OF 2 ITEMS

4 x "AA grade" oysters topped with salmon ceviche (gf) (df)

Baked seafood marinara with roast garlic cream sauce & parmesan crumble

Soy poached chicken "poke bowl" with a selection of salad greens & wakame seaweed

Peking duck spring rolls with cucumber, shallot & hoisin dipping sauce

Porcini mushroom & parmesan arancini with roasted tomato ragout, aioli & parmesan (v)

Baked gnocchi with cherry tomato, roasted pumpkin, cashew pesto & 3 cheeses (v)

MAIN COURSE

YOUR CHOICE OF 2 ITEMS

King prawn, kimchi & kale stir fry with crispy rice noodles (gf)

Steak Diane, pan seared angus sirloin in cognac cream sauce, rosemary & sea salt chat potatoes with steamed broccolini (gf)

*Slow roasted duck confit with roasted cauliflower, almonds, creamed spinach & port wine jus
(gf)*

Braised lamb shank, red wine & vegetable pie topped with colcannon mash potato & cheese (gf)

*Roasted chicken breast supreme served with smashed chat potatoes, grilled asparagus wrapped in prosciutto, roasted tomato & lemon rosemary cream sauce
(gf)*

Asian vegetable & mixed mushroom noodle salad with fragrant tea poached egg(v)

**Dessert Package available upon request.
Including Tea & Coffee Station for \$15 per person.**

Please refer to our Desserts Page.

