



CATERING ESSENTIALS

Table Service Menu

(H) served hot (A) Ambient or cold (GF) Gluten free (V) Vegetarian

Soup

Cream of Parsnip Soup with Bacon and Stilton Crumb

Cream of Leek and Potato Soup with Crème Fraiche Swirl and Garlic Croutons (V)

Roast Tomato, Capsicum and Basil Soup with Parmesan Croute (V)

Cream of sweet potato and pumpkin soup with coriander crème fraiche (V)

Entrée

Carpaccio of Wagyu beef with olive tapenade, fresh herbs and shaved parmesan (A) (GF)

Buffalo milk mozzarella, macerated tomatoes, olive tapenade, Jamon Ham with chilli and basil oil (A) (GF)

Fresh fig, bocconcini, prosciutto and basil with honey and lemon dressing *(Subject to Seasonal availability) (A)

Prawn and blue manna crab timbale with avocado salsa (A)

Taste of the Sea Plate (add \$4.00 for this choice)

Seared Scallop in Chilli, Citrus and Mint Marinade

Beetroot Cured Salmon with Coriander crème Fraiche

King Prawn "Miang" with coconut, lime chilli on betel leaf

King prawn tartlet with creamed leek, Persian fetta and salsa verde (H)

Confit of salmon with Fennel and Radish Salad with lemon oil (H) (GF)

Roast vegetable tarte tartin with goats cheese (H) (V)

Beef cheek ravioli with soubise sauce (H)



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Main Course

Prime beef mignon with bernaise sauce served with hand cut chips and asparagus (GF)

Roast sirloin of beef with cabernet jus, served with roasted vegetables and baby Yorkshire puddings

Chicken breast with duxelle Stuffing with a white wine chive and cream reduction served with a potato and leek croquette.

Moroccan spiced chicken breast with Whipped Fetta and Pistachio crumble on a bulgar and pomgranate pilaf of with zucchini ribbons and grilled red peppers

Crispy Skinned Salmon Fillet with chive beurre blanc served with warm baby potato salad with vine ripened cherry tomatoes and pangratitia green beans (GF).

Herb Crusted Lamb Rack with balsamic cream served on polenta cake with baby spinach and baby carrots

Roast lamb loin cabernet reduction served with potato and garlic puree and broccolini (GF)

Twice-cooked pork belly with Caramelised Apple and Balsamic Glaze served with baby roast potatoes and roast vegetables (GF)

Grilled Fillet of Market Fish* with braised fennel, crispy herbed potato and chive beurre blanc

(* Market fish will either be Red Emperor, Pink Snapper, or equivalent subject to seasonal availability)

Vegetarian Dishes

Forest Mushroom Risotto with Truffle Oil Shaved Parmesan and Rocket Salad

Eggplant, Red Pepper and Haloumi Stack with Roast Tomato Concasse and Grilled Polenta



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Dessert

Chocolate Espresso Crème Brulee with Almond Biscotti (GF)

Baked High Apple Pie with Chantilly Cream

Vanilla Bean Pannacotta with mixed berry compote (GF)

Swirled Dark Chocolate and White Chocolate Mousse with Praline and Strawberries (GF)

Brandy Snap Basket with Fresh Fruit and Crème Anglaise and Raspberry Coulis

Deconstructed Raspberry and white chocolate cheesecake in a jar

Poached pears sauterne with caramel sauce walnut crumb and marscapone cream (GF) * *subject to seasonal availability*

Strawberries macerated in Galliano and layered with cream (GF)

Brioche bread and butter pudding with caramel and custard

Plunger coffee, selection of teas and truffles