

ALTERNATE DROP MENU

ENTRÉE

Roasted pork belly, apple purée, witlof & parsley salad
Smoked salmon & avocado tart, fresh garden herbs (A)
Risotto of zucchini, mascarpone, lemon thyme
Beef carpaccio, aged parmesan, truffle oil, rocket
Chicken ballotine, pistachio crumb

MAIN

Braised beef cheek, olive oil mashed potato, parsnip crisps
Grilled eye fillet, potato fondant, buttery green beans, red wine jus
Pan-seared barramundi, broccolini, lemon & caper butter sauce
Roasted chicken breast, sautéed chat potatoes, spinach, chicken jus
Lamb rump, fricassée peas, potato gratin, Madeira jus
Grilled cauliflower, pickled peppers, romesco sauce

SIDES

Mixed veg, slivered almonds, olive oil
Duck fat roast potatoes
Farm leaf salad, PX vinaigrette

DESSERT

Lemon curd tart, fresh raspberry, mint
White chocolate panna cotta, seasonal fruits
Baked bombe Alaska

Choose from 2 Entrée, Main, & Dessert

DINE - TWO COURSE 110PP

INDULGE - THREE COURSE + SHARED SIDES 115PP

(A) - AUSTRALIAN SEAFOOD

(I) - IMPORTED SEAFOOD

(M) - MIXED ORIGIN SEAFOOD

*MENU SUBJECT TO SEASONAL CHANGES

SHARING MENU

ENTRÉE

Kingfish crudo, orange, citrus dressing, bronze fennel (A)

Greek salad

Calamari fritti, rocket salad, lemon (I)

Pork & beef meatballs, sugo, fresh focaccia

MAIN

Lamb shoulder, red wine jus

Roasted beef sirloin, Café de Paris butter

Chargrilled free-range chicken, jus gras

Grilled salmon, orange & pink peppercorn sauce, dill (A)

SIDES

Duck fat roasted potatoes

Leafy salad, PX vinaigrette

DESSERT

Lemon tart, toasted meringue

Flourless chocolate brownie, marinated griottines

Salted chocolate caramel tart

Mini panna cotta, fig & apricot chutney

Select two from each course

TWO COURSE SHARING 75PP

THREE COURSE SHARING 85PP

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FOOD ENHANCEMENTS

CHEESE GRAZING 30PP

Minimum 30 guests

A curated cheese grazing table featuring French Comté, Bleu d'Auvergne, Australian brie, olive oil crackers, seasonal fruit, quince paste, raisins, and apricots.

OYSTER BAR 24PP

Minimum 15 guests

Three freshly shucked oysters per guest, served with mignonette, Tabasco, and lemon.

PRAWN BAR 30PP

Minimum 30 guests

Three prawns per guest served with Marie Rose sauce and fresh lemon. (A)

CAVIAR BUMP 25PP

Enhance the Oyster Bar or Prawn Bar with caviar.

Large tins of Oscietra caviar available on request

CHARCUTERIE GRAZING 25PP

Minimum 30 guests

A charcuterie grazing selection featuring mild capocollo, San Daniele prosciutto, smoked Spanish-style chorizo, pistachio mortadella, hummus, pickles, grissini sticks, water crackers, and seasonal fruit.

SPIT ROAST 45PP

Minimum 20 guests

Roasted pork belly, cooked on the spit over charcoal, served with pickled fennel slaw, romesco sauce, warm pita bread, guindilla peppers, and roast potatoes.

KIDS MEAL 30PP

Children's meals are available for guests under 12 years of age. Includes 1 main, gelato, and soft drink

MACARON TOWER 15PP

Minimum 50 guests

An assorted macaron tower featuring guest favourites - caramel, chocolate, and fruit. Indulge with a side of fresh strawberries and warm chocolate.

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