

Cold Canapés

- *Sydney Rock Oysters with Mojito Granita and Smoked Finger Lime*
- *King Prawns with Lime, Chili and Japanese Mayonnaise*
- Baby Pea, Mint, Lemon and Ricotta Crostini*
- Beetroot, Pomegranate, Parsley in Poppy Seed Tarts with Goats Labne*
- *BBQ Corn, Sweet Potato, Ricotta, Chipotle and Caramelized Onion Frittata*
- *Soft Boiled Quails Eggs Nestled in Rye Soil with Nori Salt*
- *Truffled Honey Goats Curd on Hazelnut Meringue with Beetroot Crisp*
- *Pickled Heirloom Carrots with Orange Labne and House Made Dukka*
- Duck Jamon on Fennel Crackers with Quince And Rosemary*
- Prosciutto on Gnocchi Frito with Pesto Ricotta and Balsamic Fig*
- Coconut, Lime and Coriander Poached Chicken with Enoki and Herb in a Wonton Cup with Crispy Ginger*

Hot Canapés

- *Sobrassada and Fennel in Baked Chat Potato with Sage and Lemon*
- *Oregano Marinated Quail Breast with Caponata*
- Wild Mushroom and Truffle Tarts with Pink Salt*
- *Jerusalem Artichoke Soup with Truffle, Chives, Served in Espresso Cups*

Rolling Table Buffet Of Share Plates

Choose 2 Dishes From Land Or Sea With 2 Or 3 Dishes From The Garden

Sea

- *King Prawn, Lemon, Shaved Fennel, Radish Salad, Chardonnay Vinaigrette*
- *Herb Crusted Salmon Fillet on Green Bean, Lemon and Olives with Cured Cucumber*
- *Baked Ocean Trout Fillet Tarator with Tahini, Walnut, Herb and Pomegranate*
- *Flaked Salmon Fillet with Corn and Grapefruit Salsa, Coriander and Chili*
- *Spanner Crab, Avocado, Pink Pomelo Salad with Finger Lime and Baby Cos*
- *Kingfish Carpaccio with Pomegranate, Mustard Dressing, Crispy Curry Leaves*
- *Citrus Cured Salmon with Pink Grapefruit and Flaxseed Crackers*
- *Roast Barramundi Fillet with Blood Orange, Zucchini, Pea Shoot Salad and Blood Orange Pomegranate Dressing*
- Roasted Ocean Trout with Tabouli Style Salad and Pomegranate*

Land

- *Roast Fillet of Beef with Roasted Pumpkin, on Spinach, Cherry Tomatoes, Pesto Oil*
- *Roast Fillet of Beef with Fresh Horseradish and Celeriac Relish, Baby Spinach and Roast Field Mushrooms with Balsamic Glaze*
- *Roast Mustard Crusted Beef Fillet with Kifler Crisps, Béarnaise on Warm Green Beans*
- *Thyme Rubbed Chicken with Peas, Lemon and Pancetta with Crispy Chats*
- *Roast Sage and Lemon Chicken with Sage Parmesan Polenta and Sage Brown Butter*
- *Grilled Oregano and Paprika Chicken with Corn Salsa and Cherry Tomatoes*
- *Crackly Fennel Pork Belly with Quince, Roasted Red Onion, and Spinach Salad*
- *Roast Loin of Pork Rolled with Paprika, Garlic and Fennel Rub served with Baked Apple and Sage*
- *Lamb and Quinoa Kofte with Olive Dressing, Sumac Yoghurt on Radicchio*
- *Slow Roast Shredded Lamb Shoulder with Coriander, Served on Warm Lentil, Garlic and Roast Onion Salad*
- *Slow Cooked Shoulder of Lamb with Cardamom, Nutmeg and Eggplant*
- *Grilled Lamb Back Strap with Quince, Almond, Romesco, Spinach and Vincotto*
- *Coconut and Tamarind Pork Belly with Baked Eggplant, Chili, Coriander and Lime*
- *Baked Ricotta with Carrots, Figs, Baby Kale, Pickled Cumquats and Smoked Almonds*
- *Roasted Coconut, Lime and Tamarind Curry of Butternut Squash and Spinach*

From The Barbeque (BBQ Facilities Provided On Site)

- *Grilled Morton Bay Bugs with Lemon Wedges and Garlic Parsley Oil*
- *Grilled Greenstone Creek Sirloin Steaks with Chimmichurri Sauce*
- *Grilled Herb Crusted Lamb Cutlets with Romesco Sauce*

Garden

- *Sugar Snap, Snow Pea and Pea Shoot Salad with Orange and Hazelnut Dressing*
- Soya Bean, Kale, Barley Salad with Tahini and Pepitas*
- *Shredded White Cabbage Salad with Pecorino, Pinenuts and Sultanas*
- *Kale, Apple, Sprouts, and Seed Salad with Buttermilk Dressing*
- *Spinach, Jerusalem Artichoke, Pomegranate and Pear Salad with Manchego Shavings*
- *Baked Whole Cauliflower with Tahini Bahrat Dressing*

- *Heirloom Tomato Salad with Roast Lemon, Pomegranate and Sumac*
- *Roasted Butternut Squash on Baby Spinach with Seeds and Yoghurt Pomegranate Dressing*
- *Burratta with Baked Red Onions, Walnut Salsa and Rocket*
- *Roast Heirloom Beetroot and Pumpkin Salad with Dill, Goats Curd, Chili, Spinach and Tamari Flaxseed Crackers*
- *Pickled Carrot, Date, Feta, Walnut, Spinach Salad with Honey Lime Dressing*
- *Autumn Slaw Of Cabbage, Fennel, Beets, Apples, Tarragon and Hazelnuts*
- *Chili Roast Sweet Potato, Zucchini, Roast Pears And Hazelnuts*

- *Roast Kifler Potato, Sobrassada, Fennel and Preserved Lemon*
- *Crispy New Potatoes Roasted with Polenta and Lemon Zest*
- *Wild Rice, Basmati Rice, Chickpea, Herb and Caramelized Onion Salad*
- *Minted Baby Potatoes, Peas, Crème Fraiche and Pea Shoots*
- *Crispy Brussels Sprouts with Lentils and Chestnuts*
- Spiced Roast Pearl Barley with Balsamic Roast Pumpkin and Goats Curd*
- Autumn Salad of Freekah, Beets, Carrots, Zucchini and Chorizo Dressing*
- Freekah with Picked Red Onion, Cherries, Walnuts and Mint*
- *Roast Roots and Cauliflower with Lentils and Grapes*

Desserts

- Salty Treacle and Ginger Tart with Crème Fraiche*
- *Chocolate and Hazelnut Cake with Caramelized Hazelnuts, Chocolate Glaze, and Clotted Cream*
- Chocolate and Salty Caramel Tart with Caramelized Popcorn and Pineapple Salad*
- Classic Apple Tart Tartin with Vanilla Ice Cream*
- *Lime and Coconut Cake with Coyo Icing and Pistachios*
- Pear and Amaretti Tart with Almond Brittle and Vanilla Cream*
- *Tropical Fruit Salad of Pineapple, Mango, Lychee, Finger Lime, Passion Fruit With Pineapple Crisps and Coconut Sorbet*
- Selection of 3 Local Cheeses, Served with Homemade Oatcakes, Lavosh*

Mini Desserts – Mix Of 3

Pear and Amaretti Tartlets

Double Chocolate and Raspberry Mini Cakes with Sour Cream Icing

**Pavlovas with Passion Fruit Mascarpone and Berries*

**Chocolate Dipped Seasonal Fruit Platter*

Little Lemon Meringue Tarts

**Violet Crumble Honeycomb Truffle Slice*

Pink Grapefruit Cinnamon Friands with Candied Grapefruit

White Chocolate and Raspberry Cheesecakes, Hazelnut Crumb and Caramelized Hazelnut Praline

**Balsamic Lemoncello Roast Strawberries on Buttermilk Pannacotta*

Chocolate Caramel Tartlets with Caramelized Popcorn

**Homemade Passion Fruit Marshmallows*

Tiramisu Cups With Mascarpone Mousse, Chocolate, Coffee Syrup, Cocoa

**** Gluten Free Dishes***

Costs

Canapés Choice Of 3 \$11 A Head

Choice Of 4 Dishes \$49 A Head

Choice Of 5 Dishes \$59 A Head

Dessert – Mini Desserts Or One Buffet \$11 A Head

Bread And Butter Complimentary

Chef Charge – \$250 - 1 Per 25 Guests

Chef Charge - \$300 Sunday, \$350 Public Holidays

Minimum 10 Guests (Surcharge For Less Than 10 Guests)

Wait Staff Available On Request