

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*
- *Truffled Honey Goats Curd on Hazelnut Meringue with Beetroot Crisp*
- Duck Jamon on Fennel Crackers with Quince and Rosemary*
- Prosciutto on Gnocchi Fritto 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

- *Seared Beef Fillet on Potato Rosti with Hollandaise*
- Wild Mushroom and Truffle Tarts with Pink Salt*
- *Jerusalem Artichoke Soup with Truffle, Chives, Served in Espresso Cups*
- *Seared Scallops with Apple, Celeriac and Hazelnut on a Spoon*

Entrée

- *Burratta, Balsamic Braised Red Onions, Roast Walnut Salsa and Rocket*
- *Duck Breast with Quince, Mizuna, Sherry Vinegar Pearls, Candied Walnuts*
- *Roast Heirloom Beetroot with Beetroot Marshmallow, Pomegranate Goats Curd, Pomegranate Balsamic and Beet Lavosh*
- Seared Scallops with Chorizo Madeleine's, Jerusalem Artichoke, Baby Celery Leave and Preserved Lemon Dressing.*
- *Grilled Chorizo with Rocket, Heirloom Tomatoes and Blood Orange segments served with Blood Orange Oil*
- *Snapper Carpaccio with Nasturtium Pesto, Flowers, Finger Lime, and Lemon Oil*
- *Crispy Pork Belly with Celeriac and Apple Remoulade, Hazelnuts, Parsnip Crisps*
- *Citrus Cured Ocean Trout with Sichuan Pepper and Mandarin, Shiso Cress, Wonton Crackers and Sesame Mayonnaise*

Mains

**New Zealand Free Range Beef Fillet on Potato Gratin with Spinach, Baby Carrots, Horseradish and Beetroot Relish, Jus*

**Slow Cooked Beef Cheek with Garlic Mashed Potato, Roast Baby Beetroot and Turnips with Orange Gremolata*

**Fillet Of Beef, with Handmade Thrice-Cooked Chips And Béarnaise - Accompanied By Share Bowls of Seasonal Green Vegetables and Green Salad*

**Rump Of Lamb with Potato Tortilla, Romesco, Mini Chorizo Sausage, and Brocolini in Redcurrant Jus*

**Braised Lamb Shanks with Green Beans, Rosemary Mashed Potato, Roasted Pumpkin and Shank Sauces*

**Roast Breast of Corn Fed Chicken on White Bean Puree, with Thyme Jus Served with Leek Chestnut, Mushroom Ragout, and Artichoke Crisps*

**Spiced Blue Eye Cod with Spice Chick Peas, Cavalo Nero, Preserved Lemon Yoghurt and Spiced Cauliflower Rice, Crispy Curry Leaves and Light Curry Oil*

Crispy Skinned Barramundi Fillet with Warm Grain Salad, Baby Panzanella and Lemon Oil

**Ocean Trout with Risotto Of Sweet Corn, Shallot, Charred Baby Corn, Leek, Chipotle Popped Corn, Chili Oil and Seared Cherry Tomatoes*

Desserts

**Soufflé of Passion Fruit with Ginger Ice Cream, Salad of Pineapple, Lime Leaf Syrup Lime Tart with Finger Lime, Gin and Tonic Granita, Lemon Crisps*

**Dark Chocolate Cream Glasses with Caramelized Cumquats, Coffee Brittle, Espresso Syrup*

Quince Jelly with Yoghurt Pannacotta, Roast Rhubarb and Cinnamon Wands

Ginger Sticky Toffee Pudding with Carrot Curd, Hot Caramel Sauce and Sheeps Milk Sorbet

Sugar Plum and Wattle Seed Tarts with Labne and Plum Powder

**Roast Pears with Gorgonzola, Toasted Walnuts, and Truffle Honey Selection Of 3 Cheeses, Served with Crackers and Lavosh*

Tasting Plate - A Selection Of 4 Mini Desserts

**Lemon And Cherry Possets With Lemon Crisp*

Salty Caramel And Chocolate Tart With Caramelized Popcorn

**Rhubarb And Plum Salad With Caramelized Strawberry Balsamic And Roses*

Blood Orange Granita On Chocolate Soil With Pink Grapefruit

- ***Gluten Free***

Costs, Inclusive Of GST

Canapés On Arrival, Choice Of 3 \$11 A Head

2 Courses \$55 A Head

3 Courses \$66 A Head

Alternate Meals \$10 Surcharge Per Course

Cheese Course \$10 A Head (May Be Served As Cheese Boards)

Chef Charge - \$250 Per 15 Guests

Chef Charge - \$300 Sundays And \$350 on Public Holidays

Wait Staff – On Application

Minimum 10 Guests (Surcharge For Less Than 10 Guests)