

# Fine Dining Menu

Starting @ \$180 per person

Minimum 20 guests / maximum 38 guests

2 Canapés + 1 Entrée + 1 Main + 1 Dessert

## Canapés

NSW South Coast Oysters, Pomegranate Vinaigrette & Lemon (gf)

Saffron & Mozzarella Arancini with Smoked Aioli (v)

Fresh Sourdough Rolls & Butter

## Entrée

Please select one of the following:

Canadian Sea Scallops (gf)

Pea Puree / Crisp Prosciutto / Snow Pea Tendril

Berkshire Pork Belly (gf)

Pickled Eschallots / Chargrilled Peach / Red Witlof

Prosciutto di Parma (gf)

Fresh Figs / Chargrilled Asparagus / Goats Curd / Fried Rosemary

Smoked Kingfish Crudo (gf)

Orange Gel / Confit Fennel / Bronze Fennel Cress / Finger Lime Dressing

Riverina Lamb Back-Strap

Charred Leek / Celeriac Puree / Macadamia Crumb / Pomegranate

Spiced Duck Breast (gf)

Beetroot Fluid Gel / Golden Beetroot / New Season Asparagus / Sorrel

Burrata (v) (gf)

Grilled Stone Fruit / Heirloom Tomato / Vanilla Dressing / Purslane Cress

Moreton Bay Bug (gf)

Pepper Caramel / Grapefruit / Fennel / Chilli Salt

Main

Please select one of the following:

Roasted Blue Eye Trevalla

Parsley crust / Pea puree / Baby carrots / Compressed Cucumber

Riverina Beef Eye Fillet (gf)

Buttered mash potato / cocktail onions / chargrilled broccolini / jus

Tasmanian Salmon Fillet (gf)

Crushed potatoes / green beans / shaved watermelon radish

Free Range Chicken Breast

Roasted vegetables / fried saffron arborio croquette / cauliflower puree / spices & seeds

Roasted Lamb Rump (gf)

Onion & Parsnip Puree / Fried polenta / Grilled Spring Onion / Herb Jus

Twice Cooked Berkshire Pork Belly (gf)

Grilled Bok Choy / Roasted Cauliflower Puree / Sesame Dressing

Grilled flank steak (gf)

Spiced white bean puree / chimichurri / seasonal greens / carrot chips

Grilled thyme mushroom (v)

Spiced cauliflower florets / fried saffron croquette / seasonal greens

Dessert

Please select one of the following:

Deconstructed Pavlova (v) (gf)

Vanilla Cream / Summer Fruit / Macerated Berries

Milk Chocolate Tart (v)  
Crème Chantilly / Strawberry / Mint / Raspberry Dust

Local & International Cheese (v)  
Fruit Crackers / Quince / Fresh Seasonal Fruit

Sticky Date Pudding (v)  
Gold Leaf / Butterscotch / Pistachios

Classic Lemon Meringue Tartlet (v)  
Shortbread Crumble / Vanilla Ice-Cream

#### Sides

- Option to add additional bowls of sides for \$25

- One bowl serves 4 guests

Mixed Seasonal Lettuce Salad (gf)  
Sherry Vinaigrette

Duck Fat Roasted Potatoes (gf)  
Rosemary & Confit Garlic

Warm Broccolini (v) (gf)  
Brown Butter / Toasted Almonds

Roasted Dutch Carrots (v) (gf)  
Golden Raisins / Goats Curd / Herb Oil

## Dietary Requirements

If your clients/guests have any dietary requirements, please advise us at least 10 days in advance so that we can ensure that they are catered for. Additional charges may apply.

Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.

## Public Holidays Surcharge

Menu Surcharge is 25%

Chef Surcharge is 100%

All of our fine dining menus can be tailored to suit your individual dietary requirements and requests.

## Chef Fees

1 chef required for every 12 guests

0-12 guests = \$450 for 4 hours

13 – 24 guests = \$900 for 4 hours

25 – 36 guests = \$1350 for 4 hours

\$85 / hour for each additional hour thereafter

Public Holiday Surcharge is 25% on Food & Beverages

Public Holiday Surcharge is 100% on all staff