

SEATED EVENTS, SHARING MENU

PACKAGE ONE

2 COURSE (ENTREE & MAIN)

\$85^{PP}

PACKAGE TWO

3 COURSE (ENTREE, MAIN & DESSERT)

\$95^{PP}

ADDITIONAL CANAPES TO START

HOT OR COLD \$8^{PP} PER ITEM

CAKEAGE FEE

\$4^{PP} CUT AND SERVED INDIVIDUALLY

ENTRÉES TO SHARE

FOCACCIA, CULTURED BUTTER

CHEF'S SELECTION OF CHARCUTERIE

YELLOWFIN TUNA CRUDO^(A), AVOCADO, PINEAPPLE AND CHILLI
DRESSING, TORTILLA CHIPS

MAINS TO SHARE - (CHOOSE TWO OF THE FOLLOWING)

ROASTED BASS STRAIT SIRLOIN (SERVED PINK) ROCKET SALAD, RED
WINE JUS

GRILLED BARRAMUNDI^(A), WITH WILTED SPINACH & LEMON CAPER
BUTTER

ROASTED HAZELDENE CHICKEN WITH STOUT, LEEKS & KIPFLER
POTATOES

CHERMOULA LAMB SHOULDER, TABBOULEH, GARLIC YOGHURT

SIDES

GREEK FETA & TOMATO SALAD

BOWLS OF CHIPS

DESSERT - (CHOOSE ONE OF THE FOLLOWING OPTIONS)

ALTERNATE DROP:

WHITE PEACH AND VANILLA ICE-CREAM SANDWICH WITH RASPBERRY
SAUCE & VANILLA TUILLE

STICKY DATE PUDDING WITH CARAMEL SAUCE & VANILLA ICE-CREAM

OR

TO SHARE:

CHEESE PLATE, CHEF'S SELECTION OF LOCAL CHEESES,
CONDIMENTS, LAVOSH

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN

I = IMPORTED SEAFOOD A = AUSTRALIAN SEAFOOD M = MIXED ORIGIN SEAFOOD

(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG

PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES



OPTIONAL EXTRAS, SEATED EVENTS

SUCKLING PIG

\$1,200

MINIMUM 12 GUESTS
MINIMUM 5 DAYS NOTICE

WHOLE ROASTED SUCKLING PIG PRESENTED & CARVED AT THE TABLE.

SERVED WITH:

PICKLED FENNEL & CARROT SALAD

ROASTED DUCK FAT POTATOES

LEAFY SALAD WITH PX VINAIGRETTE & BRONZE FENNEL

COOKED APPLE COMPOTE

NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU

BEEF WELLINGTON

\$120 PER GUEST

MINIMUM 10 GUESTS
MINIMUM 2 DAYS NOTICE

BEEF TENDERLOIN WRAPPED IN PROSCIUTTO, MUSHROOM DUXELLES
AND BAKED IN PUFF PASTRY

SERVED WITH:

1000-LAYER POTATOES

SHAVED FENNEL, ROCKET & OLIVE OIL

RED WINE JUS

NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU

PRAWN TOWER

\$30 PER GUEST

MINIMUM 30 GUESTS

THREE PRAWNS^(A) PER GUEST

SERVED WITH MARIE ROSE SAUCE & FRESH LEMON

ADD ON: CAVIAR^(A) BUMP FOR \$25 PER GUEST

OYSTER BAR

\$24 PER GUEST

MINIMUM 15 GUESTS

THREE OYSTERS^(A) PER GUEST

SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO

ADD ON: CAVIAR^(A) BUMP FOR \$25 PER GUEST

GRAZING TABLE

\$30 PER GUEST

MINIMUM 30 GUESTS

A SELECTION OF CHARCUTERIE AND CHEESE INCLUDING:

ITALIAN MORTADELLA

CURED CAPOCOLLO

SPANISH STYLE CHORIZO

18 MONTH COMTÉ

BLEU D'AUVERGNE

SIX FARMS BRIE

DRIED APRICOTS

SEASONAL FRUIT

SOURDOUGH

WATER CRACKERS

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