



PLATED ALTERNATE CELEBRATIONS PACKAGES MENU

A slightly more formal option for your guests, served alternatively.

2 COURSE MEAL FROM \$72.00

Choose 2 entrees and two main courses

or

2 Main courses and 2 desserts

3 COURSE MEAL FROM \$84.00

Choose 2 entrees, 2 mains and 2 desserts

4 COURSE MEAL FROM \$91.00

Choose 3 canapes, 2 entrees, 2 mains and 2 desserts



CANAPES

Crispy Fried buttermilk chicken w/ aioli

Dukkha crusted peri-peri chicken skewers, lime mayo

Wild mushroom arancini, persian feta, chive mayo (V)

3 cheese and fresh herb arancini w/ rocket and pinenuts (V)

Moroccan lamb kofta, hummus and tzatziki

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive and horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (vegan)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (V)

Spinach and feta spanakopita, tzatziki (V)

Citrus cured hiramasa kingfish with crispy nori and avocado

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (V)

Kiln smoked salmon, sour dough crouton, peppered goats cheese

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (V)



ENTREES

Heirloom tomato, buffalo mozzarella and avocado salad, fine herb dressing

Roasted baby beetroots, wild rocket, whipped feta, toasted hazelnuts, aged balsamic

Kiln smoked Atlantic salmon, marinated fennel, dill and caper creme fraiche

Vodka and dill cured salmon, brioche crumbs, micro herbs, chive emulsion

Wild mushroom arancini, Persian feta, baby herb salad

Slow cooked pork belly, crackling, apple and candied walnut salad, pomegranate dressing

5 spice salt and pepper squid, cucumber and green mango salad, nam jim dressing

Caramelized onion and French goats cheese tartlet, roasted beetroot vinaigrette

King prawn and udon noodle salad, roasted nori, toasted sesame and miso dressing

Spiced Lamb kofta, crispy flat bread, houmous, tahini dressing

Crispy risotto cake, wild mushrooms, parmesan and parsley crumble



MAINS

Pan-friend "Huon" Atlantic salmon, risotto primavera, slow roast tomato, garden herb salad

Crispy skinned Barramundi, Romesco sauce, basil braised peppers, toasted macadamias

BBQ parsley and garlic chicken breast, thyme potatoes, king brown mushrooms, rocket pesto

Pan-fried chicken breast, Moroccan couscous, Persian feta, harissa and pomegranate dressing

Slow cooked beef brisket, field mushroom ragout, creamed potato, parmesan crumble

Crispy confit duck, potato rosti, Tuscan braised cabbage, pink pepper Jus

Marinated lamb rump, potato and leek gratin, charred asparagus, salsa verde, pan jus

Fillet of Angus beef, potato and smoked garlic puree, thyme glazed carrots, Cabernet jus

Oven roasted ocean trout, grilled Mediterranean vegetables, pine nuts, green goddess dressing

Pork fillet "Saltimbocca", prosciutto, sage, crispy potatoes, nut brown butter and shiraz jus

Slow cooked lamb shoulder, pea puree, crispy potatoes, rosemary jus

Roasted rack of lamb, creamed leeks, Paris mash, mint glaze.

\$5 supplement



DESSERTS

Coconut panna cotta, lychee and vanilla syrup, toasted almonds

Warm triple Belgian chocolate brownie, vanilla anglaise, raspberries

Lemon cheesecake, white chocolate and macadamia crumble

Warm sticky date pudding, butterscotch sauce, King Island cream

Apple and almond tart, brandy caramel sauce, Chantilly cream

Pavlova with seasonal berries and passionfruit

Lemon tart, raspberry compote

Coffee and dark chocolate mousse, honeycomb and almonds