

SEATED MENU

SUNSET BUFFET MENU \$170 PER PERSON

Min 15 guests

CANAPÉS – MAIN – CHEESE

Chef's Selection of Canapés on arrival x 3

Shared Table Menu

Crown of baked Tasmanian salmon coated in a lemon and herb olive oil

Chef's signature Sticky Thai chilli mud crab

Grilled tiger prawns in a garlic and lemon butter sauce Mussels in a tomato and chorizo sauce

Oysters 3 Ways – Mornay, Makers Mark Kilpatrick and Natural

Chef's signature champagne and black caviar battered barramundi

Sides

Parmesan and truffle French fries Seasonal vegetables

Mixed leaf salad

Sweet potato, red onion and rocket salad Bread rolls and butter

To Finish

Selection of cheese, quince paste, grapes and crackers

Inclusions

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 3 hours

Cutlery, Crockery and white linen napkin per guest

Side plate, knife, bread roll and butter per guest

Service ware and napkins

Salt and pepper

INTIMATE DINNER MENU \$130 PER PERSON

Min 12 guests

CANAPES – ENTREE – MAIN – DESSERT

Chefs selection of Canapés on arrival x 3

Entree (Select 1)

Southern fried crispy pork belly with a bacon and chive potato wedge, sweet corn purée and bourbon barbecue sauce.

Quail stuffed with spiced pumpkin served with a lentil and snow pea salad,

caramelised orange and wild berry sauce

Chef's chilled tiger prawn cocktail served with an avocado wasabi, pickled cucumber, vine ripe roast tomato, ice berg wedge, maple bacon, paprika croutons, pickled thousand islands dressing and caramelised lemon.

Chef's lamb cannon ball – pulled lamb shank wrapped in aged prosciutto, roasted and served on a mint potato cake finished with a lamb jus

Beer braised beef cheek on a parsnip and potato creamed mash topped with a baby Yorkshire pudding and a thick beef cheek sauce

Moreton bay bug mornay tart served with a pea, sweet corn and tomato salsa served in the shell finished with fried leeks

Main (select 1)

French trimmed chicken breast stuffed with chorizo, brie, garlic, paprika and spinach, chef's puff pastry potato pie sautéed seasonal vegetables and a chive cream sauce.

Crispy skin salmon served with a saffron and prawn bisque risotto.

5 spiced Crispy skin duck breast served with a carrot purée, duck croquette, lentils and broad beans in a duck stock.

Beef mignon on a bed of chive creamed potato, confit of Barossa shiraz onion, sautéed carrots, crispy fried leeks with a rich red wine jus
French trimmed lamb cutlets, crushed pea, vine ripe roasted tomatoes, baby carrots cooked in orange stock, potato and spinach galettes, herb crumble with a beetroot and red wine jus
King pork cutlet with a sage, onion and apple stuffing, potato cake, roasted vegetables wrapped in aged prosciutto and topped with an apple jam and red delicious apple gravy

Dessert (select 1)

Vanilla panna cotta served with a sweet crumble and strawberry coulee
Apple and rhubarb crumble
Baked New York cheesecake topped with berries and served with a berry coulee
Chocolate fondant served with salted caramel and a strawberry compote
Lemon meringue tart served with fruits of the forrest
Black forrest gâteau mousse indulgence glass

THE CAPTAIN'S TABLE SEAFOOD MENU \$170 PER PERSON

Min 15 guests

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Grilled tiger prawns in a garlic and lemon butter sauce
Mussels in a tomato and chorizo sauce
Oysters 3 Ways – Mornay, Makers Mark Kilpatrick and Natural
Chef's signature champagne and Black caviar battered barramundi

Sides

Parmesan and truffle French fries
Seasonal vegetables
Mixed leaf salad
Sweet potato, red onion and rocket salad
Bread rolls and butter

To Finish

Selection of cheese, quince paste, grapes and crackers

Inclusions

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 3 hours
Cutlery, Crockery and white linen napkin per guest
Side plate, knife, bread roll and butter per guest Service ware and napkins
Salt and pepper