

- Cancellation within forty-eight hours of event will incur full catering and venue hire fee charge.

SET MENUS

Below are *samples* of set menu options and dish selections. The minimum number of guests required for a set menu is 15 and all prices include GST. Special dietary requests can be catered for.

MAIN AND DESSERT

\$45 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Main

Grilled beef Fillet, black pudding & potato,
horseradish sour cream, brisket pastie

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream

MAIN AND DESSERT

\$50 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Main

Grilled beef Fillet, black pudding & potato,
horseradish sour cream, brisket pastie

or

Free range chicken, red curry, kaffir lime rice,
bok choy & pork crackling

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream

ENTRÉE, MAIN AND DESSERT

\$55 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Entree

Fresh made linguine, home cured salmon, dill cream,
grated egg yolk

Main

Grilled beef Fillet, black pudding & potato,
horseradish sour cream, brisket pastie

Dessert

Warm sticky date pudding, caramel sauce, macadamia ice
cream

ENTRÉE, MAIN AND DESSERT

\$60 PER PERSON

\$65 PER PERSON FOR 3 MAIN + 1 DESSERT OPTION

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Entree

Fresh made linguine, home cured salmon, dill cream,
grated egg yolk

Main

Grilled beef Fillet, black pudding & potato,
horseradish sour cream, brisket pastie

or

Free range chicken, red curry, kaffir lime rice,
bok choy & pork crackling

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream

ADDITIONAL DISH SELECTIONS

Entree

Beef rendang, fried curry leaves, steamed rice, crispy shallots

Beetroot & mascarpone tart, crumbled goat cheese, pickled fennel

Fresh made linguine, home cured salmon, dill cream, grated egg yolk

Crispy fried fish, potato & lemon coquette, saracha mayo, cucumber

Smoked duck breast, duck tortellini, duo of mushroom & master stock jus

Main

Crispy skinned salmon fillet, smoked tomato, bok choy and saffron dressing

"12 hour" braised lamb, potato, peas, horseradish butter, port pearls, broth

Potato & parmesan gnocchi, cumin roasted cauliflower, smoked ratatouille & feta cream

Dessert

Belgium chocolate & rosemary mousse, white chocolate crumble & red wine sorbet

Lavender semifreddo, lemon curd & cherry compote

*please note all dishes are subject to change at chef's discretion.