

BANQUET PACKAGE

Start with two or three mains

Beef porterhouse roasted medium rare with jus, carved to order
Milanese Lamb shanks with gremolata and braising juices
Pork belly Porchetta, sous vide for 36 hours, with thyme vinaigrette
Stuffed chicken Ballotine with wild mushroom, sage and jus
Duck legs confit with Port and cherry sauce
Crispy skin Salmon roasted with salsa verde

Add two hot sides

Duck fat potatoes with fresh Rosemary and roasted garlic
Baked cauliflower with béchamel and black truffles
Dauphinoise potato with white wine garlic and cream
Spanakopita with spinach, ricotta, flakey filo pastry and butter
Egyptian rice pilaf with saffron and pomegranate

And finish with three salads

Quinoa and pomegranate Tabouli with Roma tomato, red onion and mint
Sweet potato salsa with tomato, corn, red onion chilly and coriander
Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream
Penne pasta with poached prawns, char grilled corn, celery and capsicum
Asian slaw with Wombok, carrot, capsicum, coriander, mint spring onion and chilly
Baby leaf with cucumber, cherry tomato, red onion and feta

Also included

House baked ciabatta bread rolls and butter



ADDITIONAL INFORMATION

Menu guide: The above menu has been selected as our recommendation for a well-balanced meal that will suit most tastes. The menu can be altered to suit your individual style and budget. Please note only two mains can be selected for small groups up to 50 guests.

Deposit: A 10% NON REFUNDABLE deposit is required to secure all bookings. This secures the date and covers you against any future price rises.

Payment: Final numbers, dietary requirements, final menu selection and full payment is due 7 days prior to your event. Please note some ingredients may be replaced if seasonally unavailable

Cancelation: A cancelation within 5 days of your event will incur up to a 50% surcharge

Dietaries: We are able to cater for all dietary requirements, please ensure we have at least 7 days notice. Some specific dietary requirements may incur a surcharge.

GST: All priced quoted are exclusive of GST

Travel surcharge: If your function requires more than 30 minutes of travel from our location, there may be a travel surcharge, it may vary depending on how far the event is and how many staff are required.

Service on site: If your location does not have a functioning kitchen, the set up of an offsite kitchen may be required and a separate quote will be provided.

Equipment: All necessary equipment, platters, napkins will be provided on the day.

Staff: Some events may incur staff surcharge depending on the number of guests and the menu selected.

