



CASUAL DINING MENU 1

ENTRÉE AND MAIN MEAL \$59 per person

ADD DESSERT \$9 per person

ADD CANAPES \$11 per person (4 items on arrival from finger food menu 1)

ENTRÉE

Middle Eastern Dip Platter

Roasted eggplant and tahini, red pepper rocket and pine nut and humus dips served with our own house baked Turkish bread (V)

MAIN

Frenched lamb cutlets char grilled with mint yoghurt (GF)

Moroccan chicken chops with spicy harrisa (GF)

Beef rump steak with red wine jus (GF)

Vegetarian Option

Grilled Polenta stack with marinated vegetables and Napoli sauce

COLD SIDES

House baked ciabatta with olive oil and balsamic

Quinoa Tabouli with parsley, mint, Roma tomatoes and pomegranate (GF, V)

Baby coz lettuce with egg, Parmesan cheese, croutes and Caesar dressing (V)

Garden salad with cherry tomatoes, cucumber red onion, feta and lemon dressing (GF, V)

WARM SIDES

Steamed green beans with olive oil and pink salt (GF, V)

Roasted chat potatoes with butter, garlic and sage (GF, V)

Baked cauliflower with Parmesan roux and truffle oil (V)

DESSERT

Our signature range of hand made miniature cakes and tarts served on platters

Lemon curd tart with burnt meringue

Salted caramel and couverture chocolate tart

Flourless orange cake with burnt almonds (GF)

Vanilla custard filled éclair with dark couverture chocolate top

Coconut and almond bites with vegan chocolate (GF, Vegan)

Couverture white chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

White chocolate truffle filled with strawberry ganache (GF)



CASUAL DINING MENU 2

ENTRÉE AND MAIN MEAL \$69 per person

ADD DESSERT \$9 per person

ADD CANAPES \$14 per person (4 items on arrival from finger food menu 2)

ENTRÉE

Antipasto Platter

Smoked bbq chicken, chorizo, smoked ham, Hungarian salami, prosciutto, marinated vegetables, cheddar cheese, grissini and olives

OR

Seafood platter

*Smoked salmon, grilled and marinated calamari, fresh oysters with red wine vinaigrette, marinated muscles, cooked Aussie prawns with cocktail sauce, fresh lemon and lime cheeks
(Extra \$6 per person)*

MAIN

Prosciutto wrapped fillet mignon with bordelaise (GF)

Chicken roulade with wild mushroom filling and white wine sauce (GF)

Crispy skin ocean trout with salsa verde (GF)

Vegetarian Option

Trio of stuffed Portobello mushrooms with accompaniments

COLD SIDES

House baked ciabatta with olive oil and balsamic

Kale with quinoa, mint, grape tomato and pomegranate (GF, V)

Rocket with figs, roast pear, blue cheese and almonds (GF, V)

Baby cos with char grilled melons, fennel and goats cheese (GF, V)

WARM SIDES

Steamed broccolini with capers, olive oil and pink salt (GF, V)

Dauphinoise potato cooked in white wine and cream (GF, V)

Rosemary and Parmesan baked polenta chips with pesto (V)

DESSERT

A Selection of hand made miniature cakes and tarts served to tables or as a roving dessert



ADDITIONAL INFORMATION

Price guide: The above menu has been selected as our recommendation for a well-balanced meal that will suit most tastes. The menu and price can be altered to suit your individual style.

Deposit: A 20% 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

Cancellation: A cancellation 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 inclusive 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: Our pricing is based on a minimum number of 50 dining guests. We can cater for smaller functions however staff surcharges will apply.

Sunday and Public Holiday surcharge: If your event falls on a Sunday or a public holiday, a surcharge will be applied. This will depend on the number of staff required on your event.

V vegetarian

Vg vegan

DF dairy free

GF gluten free