



FORMAL DINING MENU 1

TWO COURSE MEAL \$47 per person

ADD DESSERT \$9 per person

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

ENTRÉE

Choice of two alternating plus vegetarian option if required

Chicken and prawn spring rolls with crispy lettuce, bean shoots and sweet soy (GF)

Parma ham bruschetta with whipped feta, semi dried tomato and basil (GF)

Grilled calamari salad on Greek salad with lemon aioli (GF)

Hand made gnocchi with roasted pumpkin and white wine sage sauce (V)

MAIN

Choice of two alternating plus vegetarian option if required

Porterhouse steak roasted

With creamy mashed potato, green beans, onion jam and red wine jus (GF)

Pan-fried chicken breast fillet

on sweet potato, served with greens and white wine reduction (GF)

Crumbed fish

With oven baked wedges, side salad and home made tartare (GF)

Spinach and ricotta cannelloni pasta

with Napoli sauce, Parmesan cheese, rocket and pine nuts (V)

DESSERT

Our signature range of hand made miniature cakes and tarts served on platters to your table (all varieties included)

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)



FORMAL DINING MENU 2

TWO COURSE MEAL \$69 per person

ADD DESSERT \$18 per person

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

ENTRÉE

Kingfish ceviche with brunoise tomato, red onion, lime and lemon balm salad (GF)

Duck leg confit on French green lentils with juniper and sage (GF)

Pork belly sous vide parsnip skordalia, cider jus and parsnip chips (GF)

Wild mushroom risotto with baby spinach, Grana Padano and truffle oil (GF, V)

Citrus cured salmon on Olivier salad with caviar and capers (GF)

Celeriac veloute with chive crème and crispy pancetta (GF)

MAIN

Choice of two alternating plus vegetarian option if required

Char grilled beef eye fillet

with Dauphinoise potato, green beans, balsamic shallots and bordelaise jus (GF)

Chicken roulade with wild mushroom filling

on soft polenta, broccolini, confit tomato and champagne reduction (GF)

Crispy skin ocean trout

sweet potato, zucchini ribbons and salsa verde (GF)

Grilled Polenta stack

with marinated vegetables, rocket salad, toasted pine nuts and Napoli sauce (GF, V)

Lamb rump sous vide

on white beans cassoulet with smoked eggplant, confit garlic, butter beans and merlot jus (GF)

Scampi tortellini

in lobster bisque with shimeji mushrooms and chives

DESSERT

Passion fruit crème brulee with watermelon and mint (GF)

Caramel and chocolate textures with fresh berries and baby herbs

Peach tarte tatin with heavy cream and vanilla syrup

Lemon meringue roulade with lemon curd, Chantilly cream and strawberries (GF)

Espresso tiramisu with mascarpone, Kahlua liqueur and coffee beans

Cardamom panna cotta with rose water syrup and pistachio fairy floss (GF)



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