

Menu

COLD CANAPES

Wood smoked chicken breast, toasted walnuts, pimento threads, celeriac remoulade in wonton shells

Mini damper rolls, smoked salmon rilette, dill & caper crème fraiche, Yarra valley salmon caviar, micro celery

Smashed maple roasted butternut pumpkin, feta, coriander and avocado salsa, bluecorn tostada (V, GF)

Roasted sweet potato, capsicum, chorizo herbed frittata en croute, smoked barbecue aioli, slow roasted heirloom tomato

Smashed pea, mint and lemon pesto, potato rosti, prosciutto cums, micro red garnet

San Francisco sushi roll, smoked salmon, avocado, topped with Kewpie mayonnaise, crispy bonito flakes (GF, DF)

Tarago River Gippsland blue cheese mousse in petite cone, truffled quince paste, tomato dust (V)

Vietnamese rice paper roll, Peking duck breast, Vietnamese mint, lime & chilli dipping sauce (GF, DF)

HOT CANAPES

Slow cooked Otway pork belly in Chinese style foldover buns, Asian slaw, chilli caramel glaze

Crispy tempura prawns wasabi mayonnaise, lime salt, lime cheeks (GF, DF)

Petite chicken and leek pies with bush tomato relish

Margarita arancini, Shaw River buffalo mozzarella, vine ripened tomato, basil and herbed mayonnaise (V)

Chicken lemongrass wontons with sticky chili glaze, toasted sesame seeds

Salt cod, citrus and potato croquette with dill lime aioli

Parmesan, oregano and mixed sesame chicken goujons with salmoriglio mayonnaise

Beef burgundy and mushroom pies with smoked garlic mayonnaise (GF)

Slow roasted pulled lamb quesadillas, melted cheese, sour cream, dill yogurt (GF)

ENTREES

Black tiger prawn & scallop risotto, lemon & chervil, crisp leeks (GF)

Truffle mushroom and spinach risotto, crisp parmesan shards, micro celery (V, GF)

Beetroot cured Tasmanian salmon, citrus chevre, Yarra Valley caviar, heirloom radish, merlot vinegar shallots, avocado crema, cucumber ribbons (GF)

Marinated grilled Queensland prawns, charred corn and coriander salsa, smoked paprika & lime mayonnaise, snow pea tendrils, blue corn tortilla (GF, DF)

5 spice duck breast, rice vermicelli, snowpea sprouts, red pepper and roasted cashew salad, orange ginger gel

Handmade jumbo seafood tortellini, chorizo, fennel, shaved calamari, garlic cream sauce

Buffalo ricotta and roasted artichoke ravioli, walnuts, Parmigiano Reggiano, prosciutto soil, rocket pesto (V)

Crispy pork belly, beetroot puree, pickled seasonal vegetables, sweet sherry glaze (GF)

Thai style poached chicken breast, Asian snowpea and capsicum salad, creamy coconut & coriander chili lime dressing (GF)

Menu

MAINS

Eye fillet of beef, thyme and parmesan polenta, battered onion, asparagus, mushroom medley, porcini emulsion

Black Angus tenderloin, roasted herb crushed potatoes, broccoli flowers, horseradish cream, red wine jus, sweet potato crisps (GF)

Chargrilled marinated chicken breast, heirloom carrot textures, chlorophyll mash (GF)

Middle Eastern spice rubbed chicken breast, corn, pea & sesame pilaf, coriander labneh, chargrilled vegetables (GF)

Pan seared Queensland barramundi, rocket pesto, polenta disc, caramelised onion and chorizo ragout, tomato, olive and caper salsa

Pan seared Tasmanian Atlantic salmon fillet, blue swimmer crab cake, lemon creme, slow roasted tomatoes, fennel, radish and snowpea salad

Gippsland lamb rump, smoked eggplant puree, ancient grains, beetroot crisps, coriander, pomegranate molasses jus (GF)

Slow roasted Gippsland lamb shoulder, 2 point lamb rack, ratatouille, Lattice chips, minted pea yogurt (GF)

Pressed Otway pork belly, sweet potato puree, caramelised fennel & witlof, petit apple, port jus (GF)

Roasted duck breast, pulled braised duck pithivier, parsnip puree, Brussel sprouts, prosciutto wafers, aniseed glaze (GF)

SIDES

Mixed leaves, green beans, roasted Spanish onion, heirloom tomatoes, red capsicum and fetta cheese, ladolemano dressing (GF)

Roasted butternut pumpkin, chat potatoes and sweet potato in sage brown butter (GF)

Rosemary and oregano chips with smoked paprika aioli (DF)

Spanish style crispy Patatas Bravas, tomato aioli, garlic chips, smoked paprika salt, Jamon crumbs (DF)

Crunchy macaroni and cheese blocks with aioli, shaved parmesan

Chargrill sweet corn and Spanish chorizo, coriander & lime butter, chipotle mayonnaise (GF)

Grilled eggplant and zucchini, tahini yogurt, tomato, Spanish onion & coriander salsa (GF)

Menu

PLATED DESSERTS

Valrhona chocolate cremeux, cherry soil, honeycomb, aerated salted caramel
Flourless orange cake, tropical fruit sorbet, confit pineapple, wattleseed soil,
blackberry gel (GF)
Gianduja chocolate terrine, citrus gelee, blackcurrant cream, fresh berries
and lemon balm
Warm rhubarb tart, poached pear, spiced cream, frosted walnuts, cassis pearls
Warm chocolate fondant pudding, cinnamon cream, mixed berry compote,
hazelnut ice cream
Tahitian vanilla bean & coconut panna cotta, lime pearls, lemon curd,
almond crumble, mascarpone
Stick date pudding, macadamia dulce de leche, nut crumble, vanilla foam
Chocolate & Frangelico crème brulee, peppermint tuille, citrus salad

MINI DESSERTS - ROVING

Cointreau macerated berries layered with tonka bean mascarpone, flaked
almonds (GF)
Lemon curd tartlets with raspberry dust, chocolate curls
Belgium white chocolate rocky road, dehydrated raspberries, pistachios,
toasted coconut flakes (GF)
Rosewater and vanilla panna cotta with pistachio baklava crumbs, Persian fairy floss
Salted caramel profiteroles, coated in milk chocolate couverture
Selection mini gelato & fresh fruit sorbet cones
Assorted flavoured petite eclairs
Valrhona dark chocolate mousse, hazelnut dacquoise, citrus cream
Spanish churros, cinnamon sugar & salted caramel sauce

LATE NIGHT SNACKS

Calamari fritti, French fries, lime and dill aioli (GF)
Cajun beef slider, grilled tomato,
melted cheddar, smashed avocado, chipotle mayonnaise
Wagyu beef slider, grilled bacon, Coral lettuce, tomato, melted cheddar, bbq aioli
Salt & pepper King George whiting, crunchy chips, caper & cornichon sauce
Pulled pork, soft corn taco, roasted corn and capsicum salsa,
Romaine lettuce, habanero mayonnaise (GF)
Roasted butternut pumpkin and spinach risotto, shaved parmesan,
micro herbs (V, GF)