

PLATED MENU

Select the perfect menu for your event. Choose one of the menu options and then add as many of the optional extras as you like for a truly lavish event!

MENU OPTIONS

Two course set menu

\$50 PER PERSON

Set entrée

alternate main course

Set dessert

\$68 PER PERSON

OPTIONAL EXTRAS

Add choice(s) for

entrée, main or dessert

\$5 PER OPTION PER COURSE

Add ½hr Chef's selection canapés

\$15 PER PERSON

Add seasonal vegetables to share

\$15 BOWL

All plated menu functions require a minimum of 30 guests.

ENTREE

Spiced slow roasted pork belly with pickled cabbage and chilli mayo

Poached Australian prawn tails on a Russian salad

Prosciutto and melon salad with marinated bocconcini

Roasted duck breast with pear, walnut and candied beetroot

Moroccan chickpea and roasted pumpkin salad

Baked salmon with roasted almond, framboise vinaigrette and apple salad

Vegetarian pakora with mint yogurt and pineapple salsa

MAIN

Baked Barramundi with tomato and white bean salsa, verjus and sweet potato chips

Lamb rump with Moroccan spice vegetables and honey sumac labneh

Roast beef fillet with crushed potato and romesco butter

Prawn and chive stuffed chicken breast with grain mustard sauce

Roasted garden vegetables with mozzarella and pine nut on grill polenta

Grilled salmon with saffron sauce, with rocket and shaved fennel salad

All mains served with green leaf salad

DESSERT

Cheese plate of local Australian cheese and lavosh

Chocolate brownie with vanilla bean ice cream

Contreau strawberries and cream pavlova with passion fruit

Rose, cardamom pannacotta with pistachio praline

Saffron chardonnay poached pear and vanilla bean ice cream in a brandy snap basket

