

SIT DOWN

(All options include Bread Rolls & Butter, Two Sides)

Two Course \$75pp

Choose :

Two Choices From Two Courses

Premium Package \$90PP

Choose :

Two Choices From Three
Courses

Add on:

3 Chef selected Canapes \$18pp



Sit Down

Entree

BBurrata, Burnt Apple, Fresh Peach & Fennel Salad (Gf, V)

Kingfish Crudo, Mango Chilli Salsa, Avocado Citrus Dressing (Gf)

Carpaccio Of Beef, Capers , Croutons , Pecorino & Oyster Emulsion

Beetroot Tartare, Whipped Goats Chevre, Crisp Bread (V)

Wagyu Beef Tartare, 62c Egg Yolk, Black Garlic Emulsion, Herb Crouton

Chicken, Pistachio & Leek Terrine, Quince Aioli, Sourdough Crostini

Miso Glazed Eggplant, Sesame, Tomato Emulsion, Chilli Angel Hair (Vg)

Spanner Crab, Saffron, Mascarpone & Pea Ri Sotto (Gf)

Zucchini Flowers Stuffed With Whipped Fetta, Bush Tomato Relish (V)

Torched Scallops , Wagyu Beef Fat, Blackberry Ponzu Dressing (Gf)

Grilled Yamba Prawns , Lemon Custard, Finger Lime & Chilli Dressing (Gf)

Roast Quail, Butternut Sage Puree, Radicchio, Pinenuts , Sherry & Raisins (Gf)

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

Main

Miso Glazed Eggplant, Ancient Grains, Herb Tahini, Chilli Angel Hair (Vg)

Baby Snapper, Parsnip Puree, Baby Turnips, Burnt Butter & Capers , (Gf)

Pork Belly, Celeriac Puree, Cimi De Rapa, Burnt Apple, Gremolata, Jus (Gf)

Wild Barramundi, Coconut Curry, Pearl Barley & Asian Herb Salad, Puffed Rice

Pan Roasted Mulloway, Eggplant Caponata, Green Goddess , Bronze Fennel (Gf)

Roast Lamb Rump, Hari S Sa Honey Carrots, Charred Onions , Mint Salsa Verde (Gf)

Pan Roasted Chicken Supreme, Wild Mushrooms, Sherry Cream, Crispy Onion Rings

Ricotta Dumplings, King Brown Mushrooms, Walnut Pesto, Crispy Enoki, Pecorino (V)

Beef Filet Mignon, Sweet Potato Mash, Bone Marrow, Covolo Nero, Bordelai Se (Gf)

Honey Glazed Salmon, Chickpea Puree, Shaved Fennel & Orange, Olive Crumbs (Gf)

Herb Crusted Cod, Roast Garlic & White Bean Puree, Sauce Vierge, Cri Spy Potato Skins

Roast Beef Rump, Baby Vegetables, Potato Gratin, Tomato Emulsion, Chimmichurri (Gf)

Chargrilled Pork Cutlet, Carrot & Cardamon Puree, Grilled Asparagus, Miso Butter

Sides

Rocket, Radicchio, Grape & Pecorino Salad (Gf, V)

Heirloom Tomato Salad, Olive Crumbs & Fetta (Gf, V)

Butter Lettuce & Fennel Salad, Green Goddess (Gf, Vg)

Charred Broccolini, Chilli Jam (Gf, V)

Rosemary & Paprika Roasted Potatoes, Aioli (Gf, V)

Fried Brussel Sprouts, Sherry Glaze, Pancetta (Gf)

Harissa Roasted Carrots, Honey & Pomegranate (Gf, V)

Classic Tiramisu

Chocolate Mud Cake, Coconut Ice-Cream (Gf, Vg)

Labneh Pannacotta, Pistachio Crumbs, Mango Salsa (Gf)

Baked Ricotta Cheesecake, Saffron Apricots Sauce

Eton Mess, Lemon Curd, Meringue, Strawberries And Cream (Gf)

Belgium Chocolate & Caramel Trifle, Raspberries (Gf)

Selection Of Artisanal Cheese, Premium Crackers, Condiments , Fruit & Nuts

Chef Selection Of Mini Desserts (2 Per Person)

