



Seated Dinning Menu

SEATED DINNING MENU

Two course \$79.99 per person

Three course \$94.99 per person

All seated dinning includes complimentary freshly baked dinner rolls and butter.

Please select one option from below.

ENTRÉE (COLD)

Beetroot and Dill cured Salmon GF

Whipped crème fraiche, honey mustard dressing and baby herbs

Chilled Mooloolaba prawns GF, DF

Avocado and tomato salad, Salmon Caviar, Chimichurri salsa and baby herbs

Goats cheese mousse GF, Veg

Poached baby beetroots, green pea gel, and baby veg

Vietnamese prawns rice paper roll GF, DF

Nam Jim sauce and baby herbs

Japanese Scallop Ceviche GF

Poached chilled asparagus, raspberry, caviar and passionfruit.

Signature prawn cocktail GF, DF

ENTRÉE (HOT)

Slow Cooked pulled lamb shoulder

Hummus, signature Tabbouleh salad, minted yoghurt

Hand rolled traditional 4 cheese Arancini Veg

Tomato Sugo sauce and aged parmesan and baby herbs.

Smoked Australian Barramundi Croquette DF

Slow cooked tomato ragu, Chimichurri salsa

Stuffed Lamb Kibbeh

Green chickpeas hummus, crisp pita and minted yoghurt

Hand rolled beef Empanada

Spiced Capsicum Romesco sauce

Zucchini and corn fritters Veg

Classic Tzatziki sauce, Cucumber, Tomato, sumac salsa and baby herbs

Fried Malaysian curry puffs

Kimchi and sweet chilli sauce

Mediterranean cheesy flat bread

Basil, tomato, rocket, and pear salad

Crispy fried Karrage chicken

Asian slaw and wasabi mayonnaise and baby herbs.



Moreton Bay Bug Risotto GF

Crispy Spanish Jamon, herb oil and baby herb

Crispy Kataifi prawns DF

Mango and dill salsa, wasabi Aioli

Seared Scallops GF

Parsnip puree, grilled chorizo and Micro herbs

MAIN COURSE

Grilled Peri Peri chicken Supreme GF

Garlic and cream potato gratin, baby broccolini and Romesco sauce.

Red wine braised Wagyu beef cheeks GF

Creamy chives mash potatoes, poached Asparagus, and crispy fried leeks

Oven roast pork loin GF

Cajun corn ribs, blanched sesame Bok choy and apple sauce

Grilled Tasmanian Salmon GF

Grilled smashed potato and herb cake, white wine cream sauce and Asparagus.

Grilled freshwater Barramundi GF

Potato Fondant, charred baby cauliflower and salsa Verde

Slow cooked Beef short ribs GF

Creamy mashed potatoes, poached baby carrots and natural sauce

Slow cooked beef Osso Bucco GF

Risotto Milanese, Gremolata and aged parmesan cheese

Twice cooked Pork belly GF, DF

Chimichurri sauce and baked baby potatoes and roasted baby tomatoes

Spinach and Ricotta Cannellini Veg

Slow cooked tomato Raghu and aged parmesan cheese

Braised Wagyu beef Tortellini

Creamy pesto sauce and Italian parmesan cheese

Hand rolled Cauliflower Gnocchi Veg

Semi dried tomatoes, grilled mushrooms, on tomato Raghu and parmesan cheese

Darling Downs Beef Sirloin

Sweet potato Rostie, Baby carrots Vichy, Potato Gratin and natural beef jus

Camembert and bacon chicken Supreme GF

Fondant potatoes, grilled asparagus, and natural jus

Chorizo and mozzarella chicken supreme GF

Creamy French potato mash, Roasted baby carrots and red wine jus

Herb Crusted lamb Rump

French style Ratatouille, potato and spinach galette and broccolini

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DESSERT

Raspberry, Lychee and rose cake

Whipped double cream and fresh berries

Mango and coconut mousse cake

Chocolate soil, berry sorbet and fresh berries

Raspberry Opera cake

Whipped chocolate ganache

Lemon curd and Italian Meringue tart

Chocolate soil and passionfruit sorbet

Chocolate and passionfruit tower

Passion fruit sauce and mango sorbet

Chocolate test plate

Valrhona chocolate mousse tart, milk chocolate Yuzu and sesame dessert, Baked white chocolate and coconut cheese cake

Pecan and Caramel Pie

English Toffee ice cream

Coffee Walnut cake

Cookies and cream ice cream and raspberry sauce

WHATS INCLUDED

- Preparation and delivery
- Plate ware, cutlery, and napkins.
- Dietary requirements will be provided with no additional costs.
- A Head Chef for the entire Event service
- Clean down of your kitchen and utensils used post event.

***Additional waiter may require serving the food and clear the dirty plates from the table**

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