



FORMAL PLATED  
AUTUMN / WINTER SEASON MENU  
2018

# ARRIVAL CANAPÉS

all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served in our own unique 'art' way on oak and grass boards, vintage mirrors, china, glass shots, spoons and anything that looks a bit different!

## COOL

coconut scallop, tomato, pepper, lime, chilli, coriander \*  
piadina shard, white bean puree, crispy chorizo, lemon & parsley  
confit garlic, sticky onion & parmesan pissaladiere, truffle oil v  
mozzarella, prosciutto, blood orange & rosemary jam, garlic bread  
cauliflower cheese shortbread, cauliflower cream, macerated fig v  
spiced crab with corn, coriander & chilli jam, corn chip  
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber  
caramelised fennel tart, garlic custard, whipped feta v  
beef carpaccio, crostini, gorgonzola aioli, radicchio  
celeriac pancake, smoked lamb, whipped feta & broad bean  
sticky coconut rice, thai spiced chicken, shaved papaya, chilli \*  
caramelised leek tatin, house labne, crispy leek v  
beetroot & vodka cured salmon, fennel, horseradish, dill \*

## WARM

truffled polenta chip, aioli, pickled mushroom, parmesan floss v \*  
king prawn & sesame soldiers, carrot & chilli jam, coriander  
chicken saltimbocca, prosciutto, sage pesto, crispy potato \*  
chargrilled 'tequila' steak, chipotle butter, crispy tortilla chip  
sweet corn soup shot, southern fried chicken  
rueben's toasty, pastrami, sauerkraut, pickles, cheese, sauce  
beef brisket croquette, pea & wasabi aioli  
little pulled lamb pies, mushy peas  
'fish & chips' flathead, little cones of french fries, lemony tartare  
spicy chicken, harissa, pistachio & date sausage rolls, mint yoghurt  
basil & gooey gorgonzola 'soft centred' arancini, pear & walnut v  
pork belly, sticky soy & chilli, radish & apple salad \*

\* gluten free

v vegetarian



# FORMAL MENU

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our selection of gorgeous entrees, mains and desserts are designed to really impress. using the best seasonal produce we can source.

## TO START

prosciutto, buratta, caramelised figs, fig balsamic, baby rocket \*  
duck rilette, roast baby beets, candied walnut, dressing \*  
poached lemon prawns, roast fennel, chorizo crumble \*  
seared scallops, crispy chicken wings, sweetcorn, basil \*  
sautéed mushroom & truffle custard tart, herbs, truffle vinaigrette v  
seared beef carpaccio, soy, radish, crispy shallots, wasabi mousse, sesame \*

## THE MAIN EVENT

marinated glenloch chicken, speck, apples, raisons, roast potatoes, tarragon veloute \*  
eye fillet steak, braised beef croquette, carrot puree, charred onion, jus  
crispy skin salmon, textures of cauliflower, saffron, spices & raisin burnt butter \*  
roast duck breast, smoked eggplant, tomato, pomegranate jus \*  
shallot & leek tarte tatin, ratatouille, goats curd, agresto salsa v  
milk braised pork belly, fennel, butternut squash, jus, fennel crackle \*  
grilled lamb rump, fondant potato, braised endive, sorrel pesto \*

## SOMETHING SWEET

rhubarb & ginger creme brûlée, ginger nut biscuit  
baked pecan tart, orange, honeycomb, cream  
turkish delight meringue, strawberry, watermelon, rose cream, pomegranate \*  
apple pie panna cotta, caramelised white chocolate crunch, whey caramel  
vanilla & shiraz poached pear, mandarin rice pudding, shiraz syrup \*  
dark chocolate tart, cherry ripple ice cream

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**(please choose one option from each course)**

**(minimum of ten guests please)**

## OPTIONAL EXTRAS

alternate option  
three canapés on arrival  
tease tea, plunger coffee  
(price includes artisan rolls, salted butter)

\* gluten free

v vegetarian