



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 *

we recommend the following

cocktail hour, three pieces per person	\$9
1.5 hr cocktails, five pieces per person	\$15
2 hr cocktails, eight pieces per person	\$24

prices are exclusive of GST
(minimum of twenty guests please)

* gluten free

v vegetarian



FORMAL MENU

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, raisins, 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

please choose one option from each course

two courses, per person	\$56
three courses, per person	\$69
alternate option, per person	\$5
three canapés on arrival, per person	\$9
tea selection, plunger coffee & petit fours	\$5
price is exclusive of GST	
price includes artisan rolls, salted butter	
(minimum of ten guests please)	

* gluten free

v vegetarian