



FORMAL PLATED
SEASON MENU
2020-21

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

COOL

coconut scallop, tomato, pepper, lime, chilli, coriander * df
 miso smashed peas, sesame cracker, radish, micro coriander ve df
 caramelised fennel tart, parmesan custard, rocket v
 pear & prosciutto wrap, gorgonzola mousse, candied walnuts *
 crab remoulade, sweet corn aioli, chive, charcoal bun df
 tandoori carrots, whipped vadouvan paneer, poppadum crumbs, nigella v
 chorizo jam, quail egg, parmesan aioli, crispy music bread df
 eggplant imam bayildi, tomato & pepper, flat bread, smoked yoghurt v *
 coconut poached prawn, green mango, sticky coconut & chilli caramel df *
 sushi rice, soy & sesame beef carpaccio, wakame df *
 wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber df
 seared sesame tuna, avocado & wasabi mousse, coriander df *
 rosemary shortbread, whipped feta, honey pear, micro rocket v
 cured & smoked ocean trout, beetroot & horseradish curd, watercress df *

WARM

fried truffled polenta cubes, oyster mushroom, truffle aioli v *
 carrot & red lentil spiced fritters, carrot hummus ve *
 basil & gooey gorgonzola 'soft centred' arancini, saffron aioli v
 'fish & chips' flathead, little cones of french fries, lemony tartare df
 sticky bbq chicken, corn cream, charred corn, popped corn *
 grilled halloumi, candied walnut, pomegranate, flat bread v
 pork belly, sticky soy & chilli, radish & apple salad *
 chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip df *
 mini croque monsieur's, smoked ham, gruyere, dijon sauce
 little spiced veggie pies, beet relish & rocket ve
 crispy flash fried squid, coriander aioli, charred chilli & shallots df *
 fried cheesy corn empanadas, chimichurri v
 mini chicken kiev, tarragon aioli, sweet potato chip
 spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

we recommend the following

cocktail hour, three pieces per person	\$9.5
1.5 hr cocktails, five pieces per person	\$16
2 hr cocktails, eight pieces per person	\$25
prices are exclusive of GST & Staff	
(minimum of fifteen guests please)	

* gluten free v vegetarian df dairy free ve vegan



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, sticky fig balsamic, baby rocket *
confit duck rilette, carrot & honey, endive, mustard vinaigrette * df
fried goat cheese croquette, shaved beetroot salad, hazelnut dressing v
poached lemon prawns, textures of fennel, chorizo oil *
citrus cured salmon, macadamia crumble, shaved fennel, soured cream *
sautéed mushroom & truffle custard tart, herbs, truffle aioli v
seared beef tagliata, puffed quinoa tabouleh, carrot hummus * df

THE MAIN EVENT

roast glenloch chicken, speck, apples, raisons, roast potatoes, tarragon veloute *
eye fillet steak, braised beef croquette, carrot puree, charred onion, jus
seared salmon, textures of cauliflower, saffron, spices & raisin burnt butter *
crispy skinned snapper, provençal crushed dutch creams, sprout salad, saffron aioli * df
honey roast heirloom carrots, quinoa, whipped feta, kale * v
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 * df

SOMETHING SWEET

rhubarb & ginger creme brûlée, ginger nut biscuit
baked pecan tart, orange, honeycomb, cream
strawberry shortcake, sable biscuit, macerated strawberries, vanilla mousse
turkish delight pavlova, 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

two courses, per person	\$56
three courses, per person	\$69
alternate option, per person	\$5
tea selection, plunger coffee & petit fours	\$5

price is exclusive of GST & Staff
price includes artisan rolls, salted butter
(minimum of fifteen guests please)