

Sit Down Plated Menu

Two Courses \$59 pp

Three Courses \$75 pp

Package includes bread rolls & butter.

MINIMUM 25 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE

Entrees

Sesame crusted tuna, gem lettuce, cucumber, edamame, ginger & soy dressing* (gf)

Tasmanian scallops, parsnip puree, parsnip crisps, chive oil (gf)

Fresh burrata, heirloom tomatoes, aged balsamic dressing (gf,v)

Zucchini flowers, lemon ricotta, romesco sauce, parmesan, crème fraîche* (gf,v)

Crispy pork belly croquet, corn puree, chilli oil

Ceviche of seasonal fish, charred lime, wonton crisps (gfo)

Grilled Yamba king prawns, chermoula, lemon (gf)

Seared duck breast, red currant & onion relish, sweet potato crisps (gf)

Beetroot & vodka cured salmon, pickled cucumber salad, horseradish cream (gf)

Orecchiette with broccolini, anchovies, chilli, lemon

Asparagus, caramelised onion & goat's cheese tart, heirloom beetroot, fig vincotto (v)

Additional Items

Plates & cutlery \$3.50pp

Glassware (water/wine) \$3.00pp

BYO bar service From \$15.50pp

*Seasonal item

gf = gluten free, gfo = gluten free option, v = vegetarian, vg = vegan

Mains

Grilled salmon, broccolini, watercress salad, beurre blanc (gf)

Glazed duck breast, dukkah, sweet potato puree, baby carrots (gf)

Chermoula chicken breast, spiced cous cous, rocket, sauce vierge

Coconut & lemon poached fish, jasmine rice, Asian greens, chilli (gf)

Handmade potato gnocchi, roasted pumpkin, goat's cheese (v)

Grilled sirloin, potato pavé, asparagus, Café de Paris butter (gf)

Crispy five-spice siracha pork belly, scented jasmine rice, bok choy (gf)

Braised lamb shoulder, roasted kipfler potatoes, baby spinach, preserved lemon, yoghurt (gf)

Desserts

Artisan cheese plate, quince paste, toasted walnut bread (gfo)

Classic tiramisu, coffee crumb, macerated strawberries (v)

Mini pavlova, Chantilly cream, fresh berries, candied ginger (gf, v)

Chocolate mousse cake, fresh raspberries, clotted cream

Citrus tart, passionfruit, fresh cream (v)

Basque cheesecake, rum soaked raisins, lemon balm

Chocolate fondant, Crème Anglaise, pistachio praline (v)

Vanilla bean panna cotta, berry fruit compote, sable crumb (gfo)

