



CATERING

PREMIUM PLATED MENU

2-course \$75 | 3-course \$85 | 4-course \$95

CANAPES

(select three items for tray service)

House cured salmon w/ horseradish cream **

Semi dried tomato and goats cheese tartlet *

Chive tied Peking duck crepe w/ hoisin

Twice cooked pork belly served w/ teriyaki glaze

King crab & leek tartlet

Cocktail fillet mignon served w/ béarnaise sauce **

Spinach & cheese strudel *

Chicken and tarragon filo parcel

Zucchini & haloumi fritter w/ Mediterranean spiced aioli *

Harissa spiced lamb with poppy seed & orange infused yoghurt **

Leek asparagus & parmesan tartlet *

Seared tuna crusted with black sesame on crisp wafer w/
capers, avocado & lemon

ENTREE

(select two for alternate service)

Slow roast pork belly w/ caramelised apple & salt crust crackling **

Confit duck breast on zucchini fritter, beetroot reduction & micro herbs

Pan seared Atlantic salmon on winter vegetable salad, lemon infused labna **

Seafood risotto w/ fish, mussels & prawns dressed w/ lemon myrtle oil **

Pan seared lamb on Israeli couscous, tomato salsa

Mirin glazed salmon on wakame salad w/ soy reduction **

Slow cooked beef cheek, truffle infused cauliflower puree, blistered heirloom tomatoes **

Pumpkin & eschallot tart w/ caramelised balsamic & micro herbs *

MAIN COURSE

(select two for alternate service)

Lamb rack w/ soft basil crust, slow roasted cherry tomato,
bean lentil cassoulet & rosemary jus

Grass fed eye fillet on pomme puree w/ snow peas, asparagus (seasonal),
caramelised onion jam, red wine jus & mirco herb garnish **

Braised duck leg, soba noodles, green beans, shallots, lime, sweet soy & Asian herbs

Oven roasted chicken breast on potato galette w/ wilted
baby spinach & dukkha **

Pan fried salmon w/ fondant potatoes, baby beetroot, watercress & hollandaise sauce **

Pan seared barramundi on a salad of heirloom tomatoes, zucchini ribbons &
Kifpler potatoes dressed w/ salsa verde **

DESSERT

(select two for alternate service)

Lemon curd cheesecake w/ pistachio & vanilla syrup

Glazed lemon meringue tartlet, poached blueberry & apple compote

Classic tiramisu w/ espresso mascarpone & dark chocolate

Chocolate ganache tart w/ white chocolate & orange macaroon

Raspberry & almond tart w/ strawberry & mint salad

Soft passion fruit meringue w/ sour cherries and double cream **

Warm apple & rhubarb crumble tartlet w/ sweet mascarpone

Assorted cheeses served w/ seasonal fruit, rosemary, quince paste & toasted crisps **

CHEF TO CUT & PLATTER WEDDING CAKE TO BE SERVED ON EACH
TABLE TO SHARE TEA & COFFEE SERVICE TO TABLES

* vegetarian option | ** gluten free option

INCLUSIONS

GST

Complimentary taste test for up to 4 guests

Chefs & Wait Staff

Crockery & Cutlery Serving and Cooking Equipment

Black or White linen tablecloths & Black or White Linen serviettes

Setting of tables & Cleaning