



## SIT DOWN MENU

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2 COURSE \$72.50 P/PERSON (INC GST)

3 COURSE \$82.50 P/PERSON (INC GST)

4 COURSE \$92.50 P/PERSON (INC GST)

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### **Canapes** (Approx 45 mins of service by H&H staff)

#### **Cold (select one for tray service)**

Tomato, basil & feta bruschetta (V, GFA)

Chicken & pistachio mousse, cranberry, mountain wafer (GFA, DF)

Smoked salmon roulade, pickled cucumber, cream cheese (GF)

#### **Hot (select one for tray service)**

Arancini – choose from tomato & basil/3 cheese & herb/mushroom & truffle (VEG)

Prawn dumplings, sesame seeds, soy glaze (GF)

Skewers – choose from chicken satay/beef kofta/Indonesian barramundi (GF)

#### **Slider (select one for tray service)**

Beef burger, chutney, swiss cheese (GFA)

Moroccan chicken, hummus, Spanish onion (GFA)

Spiced lentil burger, carrot slaw, aioli (V, GFA)

#### **Assorted sourdough rolls, whipped butter**

### **Entrees (select two for alternate service)**

Seared scallops, pumpkin puree, slow roast tomato, spinach, dukkah, lemon oil

Grilled sesame salmon, cucumber, wakame, broad beans, miso infused broth

Goats cheese tart, textures of beetroot, caramelized onion, mizuna (V)

Sumac lamb shoulder, snow peas, pickled onion, roast capsicum, labna

Pressed pork belly, cauliflower puree, sprouts, bacon, cider jus

Fried squid, chorizo, corn, black garlic aioli, pickle fennel

Confit chicken leg, mushroom & barley risotto, asparagus, truffle oil

## Mains (select two for alternate service)

Sous vide lamb rump, white bean cassoulet, roasted capsicum, garlic potato, smoked yoghurt

Barramundi fillet, herb crushed potato, kale, prawn fritter, tomato & caper vierge

Fillet of beef, potato gnocchi, parsnip puree, roasted pearl onion & carrot, red wine jus

Confit pork belly, sweet potato mash, cider apples, green cabbage, mustard jus

Slow cooked duck leg, saffron potato, butter greens, carrot & cumin puree, tarragon pesto

Wild mushroom & spinach wellington, butter mash, asparagus, mushroom sauce (V)

Braised shin of beef, mash, charred carrot, creamed leek, red wine sauce

Seared chicken breast, gratin potato, green beans, slow roast tomato, crumbled feta

Seared salmon fillet, congo potato, asparagus, charred corn salsa, lemon oil

## Desserts (select two for alternate service)

Tequila lime curd, poached rhubarb, orange tuile biscuit

Coconut pannacotta, blueberry compote, mango, pineapple crumb

Dark chocolate tart, malt crumb, salted caramel anglaise

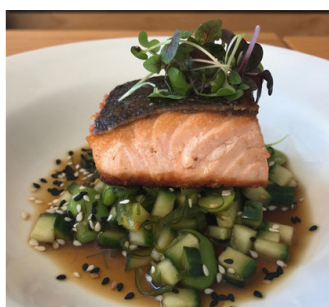
Steamed cherry pudding, chocolate sauce, vanilla thick cream

Passionfruit pavlova, whipped cream, seasonal berries, honeycomb

V – Vegetarian    DF – Dairy Free    GF - Gluten Free    GFA – Gluten free available  
Entrée, mains and desserts can be made GF and/or dairy free upon request

Package includes GST, chefs and food waiters, cutlery & crockery, setting of tables prior to main service, cooking & serving equipment, premium paper napkins, service and clean up of kitchen area

Please note surcharges may apply for extensive travel, limited access to power or facilities and intimate numbers



Grilled Sesame Salmon Entree



Fillet of Beef Main



Barramundi Fillet Main



Pork Belly Entree