



BIG DAY TREAT



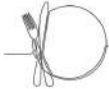
WESTERN DELIGHT

\$72/ person



ENTREE

FRESHLY BAKED ASSORTED BREAD ROLLS & BUTTER
BACON & BARRA ARANCINI
FRENCH ONION SOUP



MAIN

HERB CRUST BAKED BARRAMUNDI
BOURBON SPICED ROAST CHICKEN
BEEF STROGANOFF, MUSHROOM, GHERKINS, GREEN BEANS
CREAMY TRUFFLE, CHERRY TOMATO, PECORINO & PASTA
LEMON THYME BAKED POTATOES WITH SOUR CREAM
BUTTERED BROCCOLI AND CAULIFLOWER BAKE
SPINACH, PUMPKIN, CHEESE, PEPITAS, RASPBERRY VINAIGRETTE,



DESSERT

TRIPLE CHOCOLATE CAKE, WARM VANILLA CUSTARD
LEMON MERINGUE TART
ASSORTED CHEESE CAKE



ADDED CANAPE ON ARRIVAL FOR \$20 PER PERSON

Mushroom and cheese Arancini with ginger Aioli

Sour dough Crouton with peppered beef & onion confit

Beetroot & pawpaw tart topped Persian feta, mixed herbs (v)

Charcoal Lavosh topped with olive oil pea puree, blue cheese & mint (v)

Minimum 10 persons per platter.

*Please List your Preference and Allergen for your guest,
to help us provide Delicious and Proper course for them.*

let us know!

Gluten Free, Dairy Free, Vegan or Vegetarian Options.





BIG DAY TREAT



FUSION

\$90/ person



ENTREE

MINISTRONE SOUP

RED EMPEROR CEVICHE, SPANISH ONION, CORIANDER, LIME & TIGER'S MILK

STONE BAKED BREADS AND ROLLS/ SOURDOUGH / CIABATTA / FOCACCIA



MAIN

ATLANTIC SALMON WITH THAI INFUSED ROAST ONION AND TOMATO RELISH

CRISPY ROAST PORK WITH LEMONGRASS, LIME, SOY, CORIANDER SAUCE

GUNNIES BEEF CHEEKS STEW WITH PICADA, BABY ROOT VEGETABLES

POTATO AND SWEET POTATO CREAMY GRATIN WITH DUKKHA

SAFFRON CHICKEN LINGUINI PASTA

SEASONAL BUTTERED STEAMED VEGETABLES

GREEK SALAD WITH FETA & ANCHOVIES



DESSERT

TRIPLE CHOCOLATE CAKE, WARM VANILLA CUSTARD

MANGO PINEAPPLE PAVLOVA

SALTY CARAMEL PANNACOTTA



ADDED CANAPE ON ARRIVAL FOR \$20 PER PERSON

Mushroom and cheese Arancini with ginger Aioli

Sour dough Crouton with peppered beef & onion confit

Beetroot & pawpaw tart topped Persian feta, mixed herbs (v)

Charcoal Lavosh topped with olive oil pea puree, blue cheese & mint (v)

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BIG DAY TREAT



ASIAN

\$68/ person



ENTREE

CHICKEN SWEET CORN SOUP / TOM YUM SOUP
ASSORTED RICE PAPER ROLLS



MAIN

RAINBOW STIR FRY BEEF SNOW PEAS, CAPSICUM, BOK CHOY
YELLOW CHICKEN CURRY, CORIANDER, SHALLOTS,
CHAR SIU PORK WITH CRISPY NOODLE
FRIED SQUID WITH NAMJIN SAUCE
SEASONAL MIXED VEGETABLE STIR FRY
STEAMED GREENS WITH CHILLI GARLIC SAUCE
STEAMED WHITE RICE



DESSERT

PANDAN & COCONUT RICE PUDDING
MANDARIN FRUIT SPONGE CAKE
ASSORTED EGG TARTS



Dolphin
HOSPITALITY SERVICES

**ADDED CANAPE ON ARRIVAL FOR
\$20 PER PERSON**

Thai Chicken balls with sweet chilli dipping sauce

Peking Duck Spring roll with sweet plum sauce

Beetroot & pawpaw salad Boat (v)

vegetarian with Vietnamese noodle, coriander & sweet chilli sauce (v)

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