



PLATED FEAST



STARTER ON THE TABLE

FRESHLY BAKED BREADS & BUTTER OR
HOUSE BAKED DAMPER & BUTTER



ENTREE

SALMON GRAVLAX, DILL CREAM CHEESE, WASABI AIOLI, LIME,
CORIANDER, CRISPS -GF

BEEF TATAKI, SNOW PEA SHOOTS, PONZU SAUCE, ORANGE SEGMENT,
LIME, BEETROOT CHIPS -GF

MUSHROOM & BLUE CHEESE ARANCINI WITH VIZCAINA, TRUFFLE AIOLI -VG

HALLOUMI, CHERRY TOMATO, GRILLED ZUCCHINI, BABY COS LETTUCE,
PARMESAN BRIOCHE, HARISSA AIOLI

62°C EGG, GRILLED CHICKEN, CAESAR, COS, GARLIC CROUTONS,
PARMESAN, JAMON IBERICO CHIPS



*2 Course \$66 per person with one Accompanied
Starter on the Table*

*3 Course \$76 per person with one Accompanied
Starter on the Table*

Alternate Drop extra \$6 per person

Minimum 40 guests

*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.





PLATED FEAST



MAINS

GRILLED SOUS-VIDE CHICKEN SUPREME, CRISPY THIN NOODLES, BROCCOLINI, FRIED SAGE IN RED PEPPER SAUCE -GF.

CANTONESE STYLE PORK BELLY, CUMIN CARROT PUREE, BAK CHOY, APPLE JUS -GF.

NT LOCAL BARRAMUNDI, LEMON RISOTTO, ASPARAGUS, MANGO SALSA -GF.

SLOW COOKED BEEF CHEEKS, ROSEMARY KIPFLER, RICH RED WINE SAUCE -GF.

STEAK POTATO DOLLOPS, BUTTERED FRENCH BEANS, TRIO MUSHROOM GRAVY -GF.

ROSEMARY & GARLIC FRENCH RACK OF LAMB, SWEET POTATO CAKE, SPINACH,

MINT & PEAS SAUCE -GF.



DESSERT

FERRERO ROCHER, RICH CHOCOLATE MUD CAKE, CHOCOLATE GANACHE.

GREEN TEA GLORY / COCONUT PANDAN CAKE, CHANTILLY CREAM,

FRESH BERRY CONFIT.

MAGNIFICENT FRESH BERRY TART, VANILLA CUSTARD, BLUEBERRY CREAM, MINT .



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