



Cocktail Menu

Cold Canapes

Smoked Rabbit, Pumpkin & Cumin Seed Scone, Pear & Tarragon Jam

Rare Veal Roulade, White Anchovy Aioli, Green Bean, Rocket

Lemon Cucumber, Buffalo Mozzarella, Tomato & Beetroot Gazpacho Mousse

Hot Canapes

Blue Cheese & Zucchini Fritter, Glace Pear, Truffle Honey

Braised Cod, Rice Wine Vinegar, Miso & Soy Glaze, Wonton Cup

Wagyu & Oyster Mushroom Wellingtons

One and a half of each of the above per person

Something Sweet

Assorted Petit Fours

Baby Lemon Meringue, Baby Berry Creme Pâtissière Tarts

Starting From \$55.00 per person
Inclusive of Food, Food & Beverage Staff & Basic Equipment
+ Beverages (Charged on Consumption)
Based on 100 guests





Sit Down Dinner Menu

Canapés on Arrival

Scallop Boudin, Almond Crust, Chimichurri Salsa

Broad Bean Crush, Confit Carrot Mousse, Potato Fondant

Breads

Mini Baguettes, Wholemeal Rolls, Green Olive Triangles

Entree

Vodka Lime Prawns, Watercress Risotto Cake, Rockmelon, Pineapple Salsa, Micro Herb Salad

Main Course

Char Grilled Sirloin, Broad Bean & Potato Hash, Roasted Capsicum & Tomato Salad
Cumin & Sherry Vinegar, Poached Asparagus

Dessert

Burned Honey Yoghurt Pannacotta, Mango & Macadamia Compote

Followed By

Handmade Belgian Chocolates

Dark Star Plunger Coffee & Fine Select Teas
Assam GFOP, Peppermint, Chamomile, China Green Sencha

Starting From \$145.00 per person
Inclusive of Food, Food & Beverage Staff & Basic Equipment
+ Beverages (Charged on Consumption)
Based on 100 guests



High Tea Menu

Savoury

Finger Sandwiches
Cucumber & Mascarpone
Smoked Salmon, Lemon Zest, Caper & Dill Aioli

Caramelised Onion, Fig & Crumbled Goats Cheese Tart

Mushroom Rillettes, Thyme & Lemon Sea Salt Short Bread, Thyme Leaves

Sweet Items

Glazed Fruit, Mascarpone, Chocolate Cup

Double Chocolate & Walnut Brownies

Citrus Ginger Cream Tarts

Plus

Watermelon, Strawberry & Pineapple Punch

Dark Star Plunger Coffee & Fine Select Teas
Assam GFOP, Peppermint, Chamomile, China Green Sencha

Starting From \$45.00 per person
Inclusive of Food, Food & Beverage Staff & Basic Equipment
+ Alcoholic Beverages (Charged on Consumption)
Based on 100 guests