

Banquet Menu One

MINIMUM 30 GUESTS

Entrees

Crispy salt & pepper squid salad with romesco, roast capsicum, charred corn, snow pea tendrils & lime vinaigrette

Pulled pork croquettes with confit garlic aioli, jalapeno & pickle relish and apple slaw

Mixed mushroom arancini with napolitana sauce, basil pesto & roast pumpkin, pine nut and rocket salad

Housemade confit duck, vegetable & noodle spring rolls with piquant dipping sauce

Mains

300g Chargrilled grain fed sirloin, kipler potatoes, broccolini caramelised beetroot, porcini mushroom & jus

Prociutto wrapped chicken, semidried tomato & brie roulade with warm bean, cherry tomato & rocket salad, potato cake & hollandaise

Parmesan, macadamia & herb crumbed pork cutlet with parsnip caramelised apple, dutch carrots & seeded mustard butter

Market fish of the day with herb roasted new potatoes, fennel, rocket, orange, pomegranate salad & walnut salsa verde

Desserts

Banana & macadamia pudding with butterscotch sauce, caramelised popcorn & vanilla ice cream

Vanilla bean panna cotta with sour cherry, pistachio praline & chantilly cream

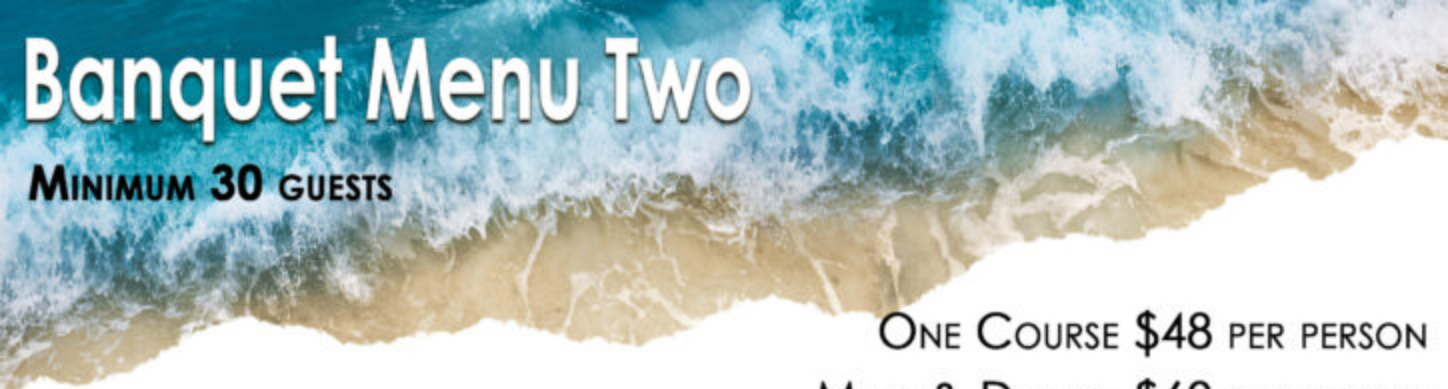
Frangelico & Kahlua tiramisu

Rich chocolate tart with double cream & mixed berry compote

TWO COURSE OPTION CHOOSE 2 DISHES FROM THE MAIN & DESSERT OR ENTREE & MAIN

THREE COURSE OPTION CHOOSE 2 DISHES FROM EACH COURSE ALL SERVED ALTERNATIVELY

ONE COURSE \$42 PER PERSON
ENTREE & MAIN \$62 PER PERSON
MAIN & DESSERT \$55 PER PERSON
THREE COURSES \$75 PER PERSON



Banquet Menu Two

MINIMUM 30 GUESTS

Entrees

Chargrilled king prawns

Beetroot risotto with goats curd cream, asparagus, salsa verde, pecorino & pine nuts

Crispy skin duck breast salad with ricotta filled tempura zucchini flower, pearl cous cous, orange, sour cherry & mixed greens

Master stock braised pork belly with asian greens, mixed mushroom confit and micro herbs

Mains

Individual eye fillet beef wellington with twice cooked pressed potato, prosciutto wrapped asparagus, baby carrots & jus

Prosciutto crusted 3 point lamb rack with spiced pumpkin, fondant potato labna, asparagus, honey dutch carrots & jus

Paprika & lemon marinated chicken supreme with carrot and saffron puree, polenta chips, pepperonata, beans & salsa verde

Local market fish with twice cooked potato, seared scallops, cauliflower cream, sage, lemon & pine nut beurre noisette & char grilled asparagus

Desserts

Coconut & passionfruit panna cotta with lime curd, pineapple, passionfruit and mint salad, meringue & cream

Chocolate fondant with almond praline, vanilla bean ice cream & fresh berries

Spiced pear cake with caramel ganache, honeycomb, macadamia & caramel ice cream

Fresh berry & lemon tart with white chocolate cream & raspberry sorbet

ONE COURSE \$48 PER PERSON

MAIN & DESSERT \$60 PER PERSON

ENTREE & MAIN \$73 PER PERSON

THREE COURSES \$84 PER PERSON

TWO COURSE OPTION CHOOSE 2 DISHES FROM THE MAIN & DESSERT OR ENTREE & MAIN
THREE COURSE OPTION CHOOSE 2 DISHES FROM EACH COURSE ALL SERVED ALTERNATIVELY