FUNCTION MENU

Canapé Menu (4-$32 | 6-$40 | 8-$45)

Cold Canapés

TRUFFLE MUSHROOM & CHIVE TART, WHIPPED GOAT CHEESE (VEG)

SMOKED SALMON, CRÈME FRAICHE, CHIVE, BLINI

CANTALOUPE, SAN DANIELE PROSCIUTTO, FRESH BASIL (GF)

ROASTED RED PEPPER TAPENADE, RICOTTA, CROSTINI

ZA'ATAR SPICED LAMB & BABA GANOUSH CRISP BREAD

CHERRY TOMATO, BOCCONCINI, BASIL SKEWER, BALSAMIC GLAZE (VEG, GF)

CHARCUTERIE MEDITERRANEAN SKEWERS (GF)
Kalamata olives, salami, feta, sun-dried tomato, cucumber ribbons.

SMOKED DEVILED EGGS (VEG, GF)
Mayonnaise, BBQ sauce, red onion, cheddar.

SWEET POTATO DISC, GUACAMOLE (VEGAN)
Roasted sweet potato, avocado, coriander.

Hot Canapés

TRUFFLED MUSHROOM ARANCINI (VEG)
Crispy risotto balls, molten cheese, brush of truffle oil.

BRIE & CRANBERRY FILO CIGARS (VEG)
Creamy Brie, filo pastry, and tart cranberry.

CAULIFLOWER NUGGETS, CURRIED MAYO (VEGAN)
Deep-fried battered cauliflower, plant-based mayo.

CRUMBED HALLOUMI BITES (VEG)
Panko-crumbed Halloumi, pineapple chilli jam.

BEEF BURGER SLIDER
Australian beef, cheddar cheese, house-made burger sauce.

CHICKEN YAKITORI, SCALLIONS (GF)
Marinated chicken thigh, Kewpie mayo, scallions.

LAMB SOUVLAKI SKEWER, TZATZIKI (GF)
Lamb shoulder, yogurt, cucumber sauce, dill.

SCORCHED CORN FRITTERS, AIOLI (VEG)
Deep-fried corn, saffron-infused aioli.

Buffet ($45 pp)

Salad
(Selection Of Any Two)

TRADITIONAL COBB SALAD
Smoked turkey, cheddar cheese, avocado, tomato, sweet corn, boiled eggs, garden greens with parmesan peppercorn dressing.

CHICKPEA, CRISP CUCUMBER & CARROT SALAD
Spiced chickpeas, julienned carrot, cucumber, red onion, and fresh parsley with zesty lemon dressing.

POTATO & KALE WITH TOASTED WALNUT SALAD
Roasted potato, kale, red onion, toasted walnut, chives, and mayonnaise cider dressing.

CRUNCHY ASIAN WOMBOK & CRISPY NOODLE SALAD
Napa cabbage (wombok), carrot, red cabbage, spring onions, fresh coriander, toasted sesame seeds, crunchy noodles with sesame dressing.

Buffet Sides
(Selection Of Any One)

CRISPY KIPFLER POTATOES
Garlic, rosemary salt.

SPICED CARROTS
Brown butter, honey, raisins.

ROASTED VEGETABLES DU JOUR
Truffle oil.

STEAMED BROCCOLINI
Roasted almonds.

Hot Buffets
(Selection Of Any Two)

ROAST PORK
Honey, apple cider glaze.

TENNESSEE BBQ DRY RUB SALMON
Charred broccolini, whiskey honey glaze.

CAJUN SPICED ROAST CHICKEN
Tomato mole sauce, sweet corn, and black bean.

DAINTREE BARRAMUNDI
Confit garlic, capers, Sicilian caponata.

HERB CRUSTED STRIPLOIN
Served with beef au jus.

ITALIAN-STYLE PORCHETTA RUB ROAST LAMB
Fennel, garlic jus.

3-Course Meal ($55 pp)

3-Course Mains
(Selection Of Any Two)

CRISPY BARRAMUNDI
Baby carrots, enoki mushroom, almond romesco sauce.

THYME & SAGE CHICKEN SUPRÊME
Garlic mash, creamy mushroom sauce, seasonal greens.

COWRA LAMB RUMP
Snow pea purée, glazed carrots, broccolini, rosemary jus.

RIVERINA BEEF EYE FILLET
Sweet potato purée, roasted leeks, roast root vegetables, red wine jus.

PAN-SEARED PORK CUTLET
Cauliflower purée, roasted fennel, citrus, burnt butter caper sauce.

PORTOBELLO MUSHROOM STRUDEL (VEG)
Herbed couscous and tomato sugo.

HARISSA CAULIFLOWER STEAK
Carrot hummus, garlic tahini sauce.

3-Course Entrée
(Selection of Any Two)

SALT AND PEPPER SQUID
Vietnamese slaw.

BURRATA (GF)
Red pepper pesto, grape tomato, olive tapenade, baby herbs.

SPICED LAMB KOFTA
Crispy flatbread, hummus, yogurt dressing.

FOREST MUSHROOM TRUFFLE ARANCINI (VEG)
Saffron aioli & basil oil.

3-Course Desserts
(Selection Of Any Two)

WARM FLOURLESS CHOCOLATE HAZELNUT CAKE (GF)
Served with coffee anglaise.

WARM ORANGE & ALMOND CAKE (GF)
Pistachio cream, rose syrup, vanilla cream.

PASSIONFRUIT CRÈME BRÛLÉE TART
Coconut sauce, fresh berries.

PAVLOVA
Mascarpone cream, macerated strawberry, raspberry crumble.