

*Our Menu*



# Plated Menu

Our ingredients are sourced fresh and prepared with great care and attention.  
We cater for all dietary requests.



# Entrée

*Start the meal on a delicious note with hot or cold entrées*

Plated entrée, one offering  
Alternate drop, two offerings

\$18.00 per person  
\$25.00 per person

## Cold Entrée

- Harris cold-smoked salmon served with avocado & coriander salsa, topped with roquette orange & pistachio salad (GF, DF)
- Roasted heirloom beetroot with pumpkin purée, toasted pine nuts & mixed herbs (GF, DF)
- Grilled haloumi salad served with watermelon, red onion & roquette tossed through a pesto & balsamic glaze (GF)
- Pulled chicken served with cucumber, iceberg lettuce, wasabi soy dressing & fried shallots (GF, DF)

## Hot Entrée

- BBQ pork tenderloin with an apple fennel salad & honey carrot purée (GF, DF)
- Confit duck leg with sautéed bok choy & plum sauce (GF, DF)
- Herb-crusted lamb croquette with caramelised onion & salsa verde (DF)
- Pan-fried scallops with cauliflower cream & garlic anchovy (GF)
- Pumpkin & sage arancini served with warm basil & tomato sugo topped with shaved Grana Padano
- Sweet and sour chicken with fresh heirloom tomato, halloumi & peanut crunch
- Miso glazed eggplant with crispy quinoa, wasabi sesame, pine nuts & soft herb salad (V+, GF)

# Mains

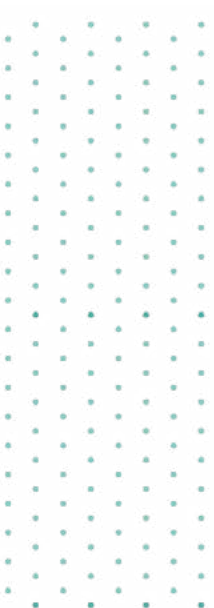
*Satisfying mains from the first bite to the last morsel*

Plated main, one offering

\$38.00 per person

Alternate drop, two offerings

\$45.00 per person

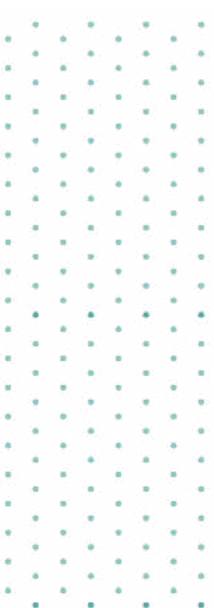
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- Pan-seared Atlantic salmon with dill potato, chargrilled broccolini, toasted peanut & shallot crumble served with a miso beurre blanc (GF)
  - Rosemary lamb shank braised in a red wine sauce, served with a creamy mash, green beans & dukkah
  - Za'atar spiced lamb rump with mint pea purée & chilli tomato jam (GF, DF)
  - Crispy skin barramundi fillet finished with butter & lemon juice served on garlic & chive skordalia & topped with a frizzy and fennel salad (GF)
  - Gnocchi with roasted cashew cream, kale, Grana Padano & olive oil (GF, Alt. V+)
  - Grain-fed scotch fillet served with potato mash, chargrilled broccolini and rich red wine jus (GF)
  - Moroccan spiced chicken Maryland served with a chickpea and pumpkin crush, grilled asparagus, topped with a fresh coriander and spring onion salad (GF,DF)
  - Truffle mushroom risotto with asparagus, spinach and goat cheese (GF)
  - 300g Porterhouse steak on rosemary and garlic chat potatoes, roasted baby carrots, finished with mushroom gravy (GF)

*All mains are served with fresh bread rolls and butter*

# Plated Dessert

*End the meal on a delightfully sweet note*

\$15.00 per person

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- Chocolate marquise served with chilli & peanut praline and honeycomb
  - Coconut panna cotta served with crispy pineapple chards (GF)
  - White chocolate ganache tarts with raspberry & pistachio crumb
  - Chocolate ganache brownie topped with freeze-dried raspberries and served with mascarpone cream
  - Warm apple strudel served with vanilla bean sauce, pistachio crumb and fresh berries
  - Sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream
  - Lemon delicious soufflé served with whipped cream

# Minimum spend and other costs

Here we create a personalised plan for you based on your budget, colour preferences, style preferences and theme.

## Dietary Requirements

To assist us in providing every one of your guests with our best possible service we charge a fee of \$8 for every dietary requirement request.

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## Minimum Spend Requirements

To maintain and deliver our premium level of service, we do have minimum spending requirements in place.

Monday to Thursday	\$2000
Friday to Sunday	\$5000

*Please note: All spends are on catering costs only and do not include kitchen staff, kitchen hire or travel fees. Prices include all chefs on-site.*

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*Additional catering equipment may be required on the venue and chosen menu, price on application (POA).*