



MENUS

ARRIVAL CANAPÉS

COLD CANAPES - Select one item

Charcoal lavosh, Yarra Valley Persian fetta mousse, honey brushed slow baked tomato, balsamic sautéed onions, & micro basil (V)

Tandoori chicken tartlet, coriander raita, mint dust (GF)

Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds (V, GF, DF)

Wood smoked chicken breast, celery & chive mayonnaise, walnut crumbs, smoked paprika (GF, DF)

HOT CANAPES - Select one item

Crispy tempura prawns, wasabi mayonnaise, lime salt (GF, DF)

Baked Mexican potato & pea quesadilla (Vegan)

Mini leek, cauliflower & cheese pie (V)

Chinese steamed fold-over bun, lemongrass & pandan chicken, pickled cucumber, sesame seeds, kecap manis

Package is based on a minimum 100 guests. Valid for events on Monday – Thursday only concluding by 11pm.

ENTRÉE / MAIN

ENTRÉE - Select one item

Dill and orange cured ocean trout, pickled vegetables, apple and walnut salsa (GF, DF)

Signature slow braised & pan-fried lamb rillettes, minted labneh, snow pea tendrils, dukkah spice (GF)

Twice cooked braised pork belly, pumpkin puree, maser stock jus (DF, GF)

Medley of mushroom and spinach risotto, shaved Grana Padano, fried kale (V, GF)

Twice cooked braised pork belly, pumpkin puree, maser stock jus (DF, GF)

MAIN - Select two items to be served alternatively

Roast sirloin of beef, horseradish sauce, roast carrots, Colcannon (GF)

Baked salmon, lemon capers dressing, soft polenta, broccoli (GF)

Marinated chicken breast, lemon thyme jus, crushed potato, baked Spanish onion (GF, DF)

Roast leg of lamb, rosemary jus, roast garlic mash, roast vegetables Mediterranean vegetable stew, cous cous, mint (Vegan)

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DESSERT / SIDES

DESSERT - Select one item

Vanilla bean Panna Cotta, citrus berry compote (GF)

Sticky date pudding, salted caramel butterscotch sauce, vanilla ice cream

Crème brulee tart, macerated berries

White chocolate cremeux, signature dark chocolate mousse, raspberry pods

SIDES – are an additional \$5 pp, served sharing style to the table

Cauliflower tossed in tahini dressing (V)

Variation of seasonal greens (GF, Vegan)

Roasted chat potato with rosemary butter (GF, V)

Roasted pumpkin, quinoa, chickpeas, seasonal tomato salad, toasted pepitas and roasted garlic dressing (GF, DF, Vegan)

Panzanella salad with red wine vinegar, extra virgin olive oil and rustic toasted bread (V, DF)

Chargrilled broccolini & steamed asparagus, shaved aged parmesan (V)

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BEVERAGE

Silver – included

Morgan's Bay Sparkling

Stony Peak Semillon Sauvignon Blanc and Stony Peak Shiraz

James Boags Draught on Tap

James Boags Light Bottle

Soft Drinks, Sparkling Mineral Water & Juice

Gold – \$POA

Craigmoor Cuvee

Pocketwatch Chardonnay, Pocketwatch Sauvignon Blanc

Pocketwatch Cabernet Sauvignon, Pocketwatch Shiraz

James Boag's , Heineken, Tooheys 5 Seeds Cider on Tap

James Boag's Light Beer Bottle

Soft Drinks, Sparkling Mineral Water & Juice

Premium – \$POA

821 South Sauvignon Blanc , Sisters Run Chardonnay, Earthworks Riesling

Seppelt The Drives Shiraz, Truvee Pinot Noir, Veuve Tailhan

James Boag's, Heineken, Coopers Pale Ale, Tooheys 5 Seeds Cider on Tap

James Boag's Light Beer Bottle, Budweiser Bottle, Corona Bottle

Soft Drinks, Sparkling Mineral Water & Juice

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