

SET MENUS ONE HOUR PACKAGE

premium

\$22 per person

cold

shredded thai beef salad, sesame crisp
cured salmon and passionfruit curd baskets
grilled flat bread, third pillar evoo, balsamic and dukkah

hot

tempura ice fish, chilli and coriander aioli
skewered chicken tikka, minted yoghurt dip
gruyere, persian fetta and pine nut tarts

deluxe

\$26 per person

cold

smoked salmon frittata, sour cream and caviar
sesame crusted chicken, asparagus and feta slaw
grilled turkish flat bread, jingilli evoo, apple glaze and dukkah

hot

coconut prawn, sweet chilli and lime
zaatar spiced lamb fillet, minted tomato relish
crispy duck rillettes, orange rouille



SET MENUS TWO HOUR PACKAGE

premium

\$29 per person

cold

cured ocean trout, lemon myrtle curd
salt water duck, shredded vegetables and pineapple
selection of vegetarian sushi, pickled ginger and wasabi

hot

pork belly confit, sage creamed potato and caramelised apple
lamb truffle duxelle, white polenta gremolata
grilled scallop, coriander and lime pickle
mushroom and olive croquettes, basil aioli

deluxe

\$31 per person

cold

cured salmon, japanese slaw and orange dressing
vitello tonnato, grass fed veal, tuna mayonnaise and fennel
pesto swiss brown mushroom and grilled haloumi

hot

oyster kilpatrick hot shot and crispy speck
lamb cutlets, capsicum and tomato caponata
wild mushroom, spinach and pecorino tartlets
tea smoked duck, celeriac puree and citrus sauce



PREMIUM MENU

30 minute pre-dinner drinks package (select 3 cold)	\$10
one hour package (select 3 cold and 3 hot)	\$23
two hour package (select 4 cold and 4 hot)	\$30
three hour package (select 6 cold and 6 hot)	\$40

cold canapes

\$4 per selection

harrisa chicken and apricot slaw
pesto seared scallops, romesco salsa
persian goats cheese, dukkah and tomato tartlets
california rolls, soy and mirrin dipping sauce
smoked salmon and passion curd filo cups
fresh oysters, cucumber and sea salt
fried sweet and sour beef salad spoons
prawn cocktail, tabasco and brandy cream
orange, green peppercorn and pumpkin tarts

hot canapes

\$4.4 per selection

chermoulah chicken brochettes, yoghurt chutney dip
blue cheese, cumquat and spinach quiche
empanada of duckling confit, apple and chestnuts
moroccan beef triangles, harrisa dressing
thai chicken cakes and coriander dip
gremolata prawns, lemon, parsley and garlic aioli
baked brie, pine nut and sundried tomato tartlet
oven baked prosciutto and potato wedges, pesto cream
sesame chicken goujons, free range egg mayonnaise
truffle risotto croquettes
braised beef and potato samosas
szechuan prawn dumpling



DELUXE MENU

30 minute pre-dinner drinks package (select 3 cold)	\$12
one hour package (select 3 cold and 3 hot)	\$26
two hour package (select 4 cold and 4 hot)	\$35
three hour package (select 6 cold and 6 hot)	\$44

cold canapes

\$4.5 per selection

horseradish panna cotta, natural oyster and citrus dressing
duckling floss and orange curd tarts
tomato piquillo pepper and goats cheese
salmon and scallop ceviche, lime and coriander
champagne poached king prawns and melon skewers
sesame fried tofu, spicy beef and papaya spoons
foie gras parfait and armagnac snaps
persian feta, marinated beetroot and savoury crisp
vegetarian sushi and prawn nigiri, soy dipping sauce
raspberry smoked chicken, avocado and pear guacamole

hot canapes

\$4.9 per selection

balinese lamb loin satays, lemon and coconut sauce
peking duck confit spring rolls
spinach and blue cheese herb tartlet
coconut prawn tempura, sweet chilli and coriander sauce
fennel and crab potato cake, pineapple salsa
chermoula lamb lion, eggplant caponata and minted aoili
beef fillet and wild mushroom rolls, shabu shabu sauce
arancini, parmigiano reggiano, olive and truffle
brioche wrapped oysters, cafe de paris butter
seared scallop, black bean, ginger and chilli sauce
asparagus, prosciutto and parmesan roll



OPTIONAL EXTRAS MENU

dip selections

one selection	\$5
two selections	\$8.5
three selections	\$11

spiced dahl, apricot chutney and garlic naan
tomato salsa, guacamole, sour cream and crostini
toasted walnut, chilli and capsicum dip, turkish bread
lemon hommos, onion grilled flatbread and dukkah
raspberry balsamic, third pillar evoo and dipping loaf
smoked eggplant babaganouche, sesame flatbread

noodle box

small	\$9.5
large	\$12.5

select one of the following:

red beef and coconut curry, pilaff rice and pickled vegetables
chilli chicken, won ton noodles, bok choy and shallots
sweet and sour snapper, pineapple fried rice and greens
wok fried hokkien noodles and vegetables, oyster sauce and spring onions
shrimp and char siew pork noodles

dessert canapes

one selection	\$4.2
two selections	\$8
three selections	\$11

assorted chocolate truffles
tiramisu shooter
creme brule pots
strawberry, frangipane and sabayon tarts
minature ice cream cones
hot raspberry clafoutis and cream
blackforest and mascarpone cream

