

Banquet Menu

(min group size 20)

Alternate Serve – 2 courses: entrée & main \$67 pp*

Alternate Serve – 2 courses: main & dessert \$64 pp

Alternate Serve – 2 courses : Entree & main and wedding cake plated with compote and cream \$74
(choose 2 items from each course)

Alternate Serve – 3 courses: entrée, main, dessert \$79 pp*
(choose 2 items from each course)

Set Menu – 2 courses: entrée & main \$64

Set Menu – 2 courses: main & dessert \$61
(choose 1 item from each course)

Set Menu – 3 courses: entrée, main, dessert \$76
(choose 1 item from each course)

ENTRÉE

Master stock braised pork belly, Vietnamese herb salad & chilli caramel (df)

Risotto of exotic mushroom with thyme, red wine, lime & truffle oil (gf) (v)

Duck breast, grapefruit, pistachio, arugula & blood orange balsamic (gf) (df)

Seared scallops with cherry tomatoes, buffalo mozzarella, chorizo crumb & torn basil

Vine-ripened tomato & goat's cheese tart with pear and arugula salad & balsamic (v)

Lamb fillet served with rustic ratatouille, peppered rocket, queen olives & aged balsamic (gf) (df)

MAIN

Bindaree 180g vintage eye fillet served with pommes Anna, charred asparagus & herb roasted roma tomato

Grilled barramundi served with charred prawns, blistered cherry tomatoes and a chilli beurre blanc (gf)

Cajun & lime infused chicken breast served with Israeli cous cous, blistered tomato & mint yogurt

Oven-baked salmon fillet with feta & vine-ripened tomato galette, pencil asparagus & salsa verde

Garlic & thyme lamb rump served with sweet potato, broccolini & thyme jus (gf) (df)

Spinach & ricotta ravioli in garlic cream with sautéed spinach & shaved parmesan (v)

DESSERT

Individual pavlova with strawberry, blueberry, passionfruit & double cream (gf)

Dark chocolate & macadamia nut tartlet with butterscotch sauce

Peach & passionfruit cheesecake with berry compote & white chocolate shavings

Pecan & white chocolate tart with dark chocolate sauce & raspberry

Red wine & port poached pear with maple cream and white chocolate ice cream

Included: Freshly brewed Vittoria coffee and Aurora tea



ADD ONS

Australian cheese board with pear paste, crackers, lavosh, dried fruit and nuts (gluten-free option available)
\$12 extra per guest

(v) = vegetarian
(g) = gluten-free

Please advise us of any special dietary restrictions