



DINING OPTIONS

Gourmet Seafood Lunch or Dinner - \$150 per person

A selection of:

Seafood platter with oysters, QLD tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (*Lobster on request at market price*)

Seared Hervey Bay scallops

QLD spanner crab

Battered snapper

Salt & pepper calamari

Panko & coconut prawns

Smoked salmon

Seasonal salads & bread

Gourmet BBQ Lunch or Dinner - \$95 per person

A selection of;

Tiger prawns, octopus, scampi, scallops

Buffalo chicken wings

Spiced chicken skewers

Peppered slow cooked lamb loin

Grass fed beef tenderloin

Black Angus sirloin with BBQ glaze

Berkshire pork loin and prosciutto

Haloumi

Seasonal salads, vegetables & bread

Lighter Options

Bakery & Salads - \$53.00 per person

Selection of finger sandwiches

Freshly baked tarts

Seasonal salads & bread

Fruit platter

Deli Luncheon - \$75.00 per person

Deli meats platter with leg ham, salami, pastrami & roasted chicken breast

Cheese platter with a selection of cheddar, camembert & gorgonzola, salt roasted nuts & fig jam

Seasonal salads, breads and crackers

Condiments & pickles

Fruit platter

Cheese Platters - \$30.00 per person

A selection of Australian cheddar, French brie, Italian gorgonzola, served with roasted macadamias, crackers, toasted ciabatta and fig jam

Antipasto Platters - \$30.00 per person

A selection of cured meats (salami & prosciutto), marinated bocconcini, kalamatas, smoked tomato, rocket, pesto & toasted ciabatta.

Fruit Platters - \$30.00 per person

A delicious selection of the fresh seasonal fruit including pineapple, rockmelon, watermelon, grapes, kiwi, strawberries & blueberries (as seasonally available)

Canape Dining

4 Selections plus 1 dessert - \$95 per person

5 Selections plus 1 dessert - \$115 per person

Add cheese and antipasto platters - \$140 per person

Panko & oregano crumbed chicken strips, saffron & confit garlic aioli

Crispy smashed chat potatoes, sweet chilli, sour cream

Pan fried haloumi, pine nut pesto, herbs

Sydney rock oysters, Cabernet granita, lemon

Saffron & mozzarella arancini, chive aioli

Panko & coconut prawns, sweet chilli aioli

Slow roasted pork belly, chilli salt, pepper caramel

Vegetarian fried spring rolls, sweet soy dressing, sliced shallots

Charred goats cheese tartlet, caramelised onions, micro cress

Duck pancakes, sliced cucumber, spring onion

Angus beef burger, chutney, smoked aioli, pickle

Fried calamari, aioli, chilli chips, fresh lime

Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche

Seared scallops, black sesame dressing

Chicken skewers, grilled lime, fresh mint yoghurt

Ceviche of kingfish, citrus dressing, ruby grapefruit segment

Dessert

Chocolate brownie, salted caramel

Belgian milk chocolate tartlet

Skewers of seasonal fresh fruit

Lemon curd tartlet, torched meringue

Chocolate dipped assorted mini gelato cones

Formal Dining - \$155 per person

Choice of 3 Canapés + 2 Mains + 2 Desserts

Sourdough bread rolls & salted butter

Main

Braised beef brisket, charred broccolini, potato puree, toasted almonds, jus

Tasmanian salmon, cauliflower puree, baby radish

Thyme marinated spring chicken, confit garlic, baby celery

Vegetarian paella, fresh vegetables, lemon, parsley

Riverina beef fillet, carrot puree, potato fondant, honey roasted carrots, mushroom jus