

Sit Down

SHARED FEAST



\$78 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



MODERN AUSTRALIAN

First

Seafood Chowder
Croquettes & Tomato Relish **VG**
Freshly Baked Breads & butter **VG**

Second

Local Barramundi Cooked In Garlic Butter **GF**
Herb Butter Roasted Chicken **GFO**
Braised Beef Cheeks with Baby Kale, Bush Dukkha, Hummus & Jus
Basil Pesto Pasta with Sundried Tomatoes & Spinach **VG**
Roasted Potatoes, Sea Salt & Rosemary **GF VG**
Roasted Cauliflower, Pomegranate & Pine nut Salad **GF V**
Sweet Potato Mash **GF VG**

Third

Lemon Meringue Tart **VG**
Mud Cake, Chantilly Cream & Caramelised Strawberries **VG**
Ricotta Cheesecake with Caramelised Pear **VG**

Optional - On Arrival Canapes

Chicken Pate, Honey Roasted Figs & Caramelised Onion
Beef Crostini & horseradish Cream **GF**
Goat Cheese Arancini, Tomato Relish & Confit Cherry Tomatoes
Beetroot, Cucumber, Smoked Salsa & Mushroom Pate Tartlets **VG**

TERRITORY INSPIRED

First

Seafood Chowder

Barramundi Sashimi, Wasabi Mayo, Orange, Fresh Mint & Coriander **GF**
Damper, Bush Dukkha & Olive Oil **VG**

Second

Paper Bark Barramundi, Herbs, Orange & Cherry Tomato
Grilled Crocodile Tale, Lime, Ginger, Lemon Myrtle Chilli Sauce
Braised Beef Cheeks with Baby Kale, Bush Dukkha, Hummus & Jus
Roasted Potatoes, Sea Salt, Rosemary & Saltbush Leaves **GF**
Roasted Cauliflower, Pomegranate & Pine nut Salad **GF V**
Potato Mash **GF VG**
Vegetarian Fried Rice **VG**

Third

Lemon Myrtle Meringue Tart **VG**
Wattle Seed Pavlova **VG**
Mango Panna Cotta **VG**

Optional - On Arrival Canapes

Ceviche, Fresh Lemon, Coriander & Chilli **GF**
Popcorn Chicken, Harissa Dip & Bush Dukkha
Goat Cheese Arancini, Tomato Relish & Confit Cherry Tomatoes
Beetroot, Cucumber, Smoked Salsa & Mushroom Pate Tartlets **VG**

\$95 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



\$75 per person

Add Canapes on arrival
\$22 per person

Minimum 50 guests



SOUTHEAST ASIAN

First

Chicken Sweet Corn Soup
Vegetable Spring Rolls **VG**
Chicken Skewers with Satay Sauce

Second

Stir Fried Kang Kung with Roasted Pork Belly
Whole Fried Baby Barramundi with 3 Flavour Sauce
Cashew Nut Stir Fry with Chicken & Seasonal Vegetables
Crying Tiger w/ Nam Jim Jaew & Cucumber Salad
Choo Chee Curry with Prawn
Steamed Kai Lan with Oyster Sauce
Steamed Jasmine Rice **V**

Third

Egg Tarts
Mango w/ Black Sticky Rice Pudding
Green Tea Panna Cotta

Optional - On Arrival Canapes

Steamed Dim Sims
Lemon Pepper Squid with Wasabi Infused Mayo **GF**
Assorted Sushi
Barramundi Sashimi with Wasabi Mayo & Micro Coriander **GF**

SOUTH ASIAN

First

Thukpa Soup
Vegetable Samosa Chatt **VG**
Naan Bread & Curry Butter **VG**

Second

Butter Chicken Curry
Goat & Pumpkin Curry **GF**
Local Mackerel Curry **GF**
Cauliflower & Potato Curry **GF VG**
Palak Paneer **V GF**
Rajma **V GF**
Aloo (Potato) Achar **V GF**
Pulau Rice **VG GF**

Third

Kheer **VG GF**
Lal Mohan **VG**
Rasbhari **VG**

Optional - On Arrival Canapes

Mini Papadum with Curried Eggs **VG**
Lamb Choila **GF**
Chicken Chilli **GF**
Dahi Puri **VG**

\$66 per person

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\$22 per person

Minimum 50 guests

