

*Sample
Alternate Drop Menu*



entree

Prawn Soba noodle salad, cucumber, Ponzu & seven spice
Twice cooked crispy pork belly, Asian apple & coriander slaw & citrus glaze

main

Spiced rubbed rack of lamb, truffle mash with a rosemary & red currant jus
Local Snapper, warm potato salad, asparagus, corn salsa, chimichurri, chipotle butter

dessert

Mango crème brulee, biscotti, chocolate coated strawberries
Petite Australian pavlova, raspberry coulis & fresh berries

*Sample
Share-Fare Menu*



entree

Tuscan mezze bar salami, sundried tomatoes, marinated green olives, pecorino cheese, pesto dip, baked ricotta wedge, virgin oil served with sliced crusty bread.

main

Whole roasted eye fillet, served with red wine jus, seasonal vegetables, warm olives & feta
Pancetta wrapped spatchcock, roasted kipfler potatoes in duck fat, with thyme & lemon,
mixed leaf salad, parmesan & garlic croutons

dessert grazing table

Chewy chocolate brownies, mini crème brûlées, rainbows of macaroons & locally sourced
cheeseboard

*Sample
Cocktail Soiree Menu*



garden party canapes

Steamed prawn bun, cucumber hoisin mayonnaise

Bloody Mary oyster shooters

Grilled prawn cutlet with chilli, garlic & tamarind

Flash-fried scallops with Thai dressing

mezze grazing table

Tuscan mezze bar salami, sundried tomatoes, marinated green olives, pecorino cheese, pesto dip, baked ricotta wedge, virgin oil served with sliced crusty bread.

substantial canapes

Wood smoked hotdogs with caramelised eggplant, onion jam & feta

Thai green chicken curry and Jasmine rice

Ground beef sliders with aged cheddar, tomato & chilli jam, baby cos, Vine ripened tomato
on brioche buns

Crispy beer battered whiting with wasabi mayo served w fries