



Chef charge applicable to all bookings - \$100 per hour (min 4 hour charge - \$400)

*Min 40 guests for all menus

*Saturday & Sunday bookings (+ Thurs to Sun in December) - minimum spend of \$4000 applies (plus chef charge)

*All formal dining incurs an additional furniture hire and set-up costs for tables, chairs & basic table decor for your event. POA for pricing

FORMAL DINING MENU

Gold Formal Menu - \$95 per guest

2x Chef selection canape served on arrival
Selection of two entrees served alternatively
Selection of two mains served alternatively
Seasonal side salad
Freshly baked sour dough and handmade salted butter

Diamond Formal Menu

\$115 per guest

The package begins with 3 varieties of canapés served to guests on entry
Selection of two entrees served alternatively
Selection of two mains served alternatively
Selection of two desserts served alternatively
Seasonal side salad
Freshly baked sour dough and handmade salted butter

Platinum Formal Menu

\$130 per guest

The package begins with our signature grazing table
(consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)
Selection of two entrees served alternatively
Selection of two mains served alternatively
Selection of two desserts served alternatively
2x Sides served on tables
Freshly baked sour dough and handmade salted butter





FORMAL MENU ITEMS



Plated Entree

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
Sticky onion and gruyere tart with whipped fetta and micro herb salad
Pork belly with grape, apple and walnut salad (GF)
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon (GF)
Smoked sweet potato with caramelised onion and goats cheese tart
Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta
Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan

Plated Mains

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
Braised Pork belly, pork rilette, bacon crumb and puree potato and apple jus (GF)
Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
Charred mediterranean chicken breast with rosemary, lemon, and olives, served with peal cous cous and tahini lemon dressin

Plated Dessert

Textures of chocolate - served in a glass
Mango, strawberry and vanilla bean eton mess - served in a glass
Salted caramel pannacotta with spiced oranges and almond wafer
Apple and cinnamon crumble with vanilla cream and toasted almonds
Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
Rhubarb and almond tart with orange blossom and cream
Blueberry trifle with vanilla bean custard and whipped chantilly
Roasted rhubarb and apple crumble with almond, cinnamon and double cream
Lime curd and coconut pannacotta with meringue and biscuit crumb
Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry

