



## Plate Service Menu 12/01/2020

Prices are subject to change and some items are subject to availability.

Additional 10% GST applies

Menu Includes crockery, cutlery, paper serviettes, salt and pepper shakers, professional staff to prepare, Serve food & clear away dishes. All food service equipment.

Crockery/cutlery set on tables on arrival.

Add linen package for \$4.40 per person. Round 1.8M white table linen and white linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe.

Delivery/set up fee may apply.

Menu staff inclusion is based on a minimum of 50 guests.

### Set Menu

Set Entrée & Main	\$56.00 PP
Set Entrée, Main & Dessert	\$69.00 PP
Entre & alternate main	\$61.00 pp
Alternate main & dessert	\$60.00 pp
Canapés (4) & alternate main	\$64.00 pp (30 minute service)
Add set dessert	\$13.00 pp
Wedding cake cut & Served for dessert	\$4.00 pp
Add canapés service (2)	\$8.50 pp (30-45-minute service)
Add canapés service (4)	\$15.50 pp (30-45-minute service)
Alternate entre add	\$3.50 pp
Alternate dessert add	\$3.50 pp
Add tea/coffee station add	\$3.45 pp
Tea/coffee table service	\$4.45 pp
Add dinner roll w, butter	\$2.50 pp
Set on tables, side plate and knife	
Add Antipasto grazing station*	\$9.50 pp
Add cheese boards per table	\$55.00 each



## Canape Selections

### Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, fresh tarragon, crostini  
Persian feta mousse, beetroot waffle cup, honeycomb, micro chervil  
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton  
Marinated bocconcini Bruschetta, wild lemon thyme  
Cumin beetroot whip, sautéed button mushroom, blini  
Avocado mousse, Danish feta, chili and sweet basil, garlic crouton  
Watermelon prosciutto and goats' cheese (GF)  
Fondant sweet potato, hummus, chilli jam (GF)  
Lemon & herb goats cheese, pepper shortbread, candy pecan  
Courgette roll, apple, fennel, cucumber, asparagus pesto (GF)  
Walnut shortbread, pear, stilton

### Seafood

Cured pink snapper, smoked red pepper salsa, tortilla crisp  
Smoked Salmon, horseradish mascarpone, capers, garlic crouton  
Prawn ceviche, avocado salsa, lemon cucumber cup (GF)  
Freshly shucked oysters, shallot lemon herb dressing (GF)  
Coconut prawn salad, pickled mango, spoon (GF)  
Mirin cured salmon "lollipop, yuzu tempura crisp  
Raw scallop, apple balsamic, nori crisp (gf)  
Salmon tartar, crème fraiche, wasabi roe  
Beetroot cured salmon, herb sour cream, blini  
King prawn, finger lime, corn taco, chilli caramel  
Raw kingfish tartare, watermelon gel, wasabi, prawn cracker  
Soft poached quail egg, caviar (GF)  
Crayfish gazpacho shots (GF)

### Meat and Poultry

Roast Turkey, cranberry jam, Dijon whop, bacon crumble, crostini  
Coconut poached chicken salad, chilli curl, spoon (GF)  
Rosemary Yorkshire pudding, rare beef, horseradish cream  
Beef Carpaccio, creamed rocket and parmesan, crisp bread  
South Cape brie with prosciutto, shiraz caramelized onion, crostini  
Bononcini, fried chorizo and cherry tomato skewers, basil oil (GF)  
Seared beef tenderloin w, horseradish, fire roasted capsicum, parmesan crisp (GF)  
Peppered fillet beef with stilton and dried cranberry on crisp bread  
Thai beef salad, chilli, lotus root crisps, spoon (GF)  
Korean steak tartare, prawn cracker, yolk  
Lamb loin, thyme, smoky red pepper, manchego



## Entree selections

*For alternate drop up to one hot option only.*

### Cold

Beef Carpaccio, goat cheese, capers olive oil, micro herb salad,  
Smoked salmon asparagus spear, avocado mousse, citrus salsa, won top crisp  
Vietnamese Steak Tartare, coriander, green chilli, capers, cornichons, sesame oil, quail egg, prawn crackers  
Prosciutto, goats' cheese, honeycomb, miro herb salad  
Raw kingfish tartare, watermelon gel, edamame puree, wasabi roe, prawn cracker  
Prawn tartare, mint, coriander miro cress salad, chilli, crispy rice noodles (GF)  
Grilled haloumi, zucchini on lemon rocket w, tapenade (V)  
Textures beetroot, goats curd, watercress, beetroot aioli, balsamic jelly (V)  
Gremolata chicken zucchini ribbon pea mandarin salad, brioche crouton  
Salt-cured duck breast, blood orange salad, spring onion, fennel & star anise glaze (GF)

### Hot

Truffle mushroom risotto w, prosciutto crumble and parmesan crisp (GF)  
Seared scallop, pea puree, prosciutto crisp, pickled radish, gremolata (GF)  
Twice cooked pork belly, seared scallop, cauliflower puree, crackle (GF)  
Crispy pork belly, corn puree, almond croquet, charred corn salsa  
Pea & mint soup, lemon gnocchi, pea shoots (V)  
Roasted gnocchi, tomatoes, confit garlic, wild rocket pesto, micro herbs(V)  
Seared scallops, pork belly, cauliflower puree  
Sea trout tartare, chilled cucumber & tomato consommé.

## Mains selections

### Chicken

Crispy skinned breast of chicken, prosciutto crisp, garlic herb potato cake, roasted cherry tomato, Asparagus spear, gremolata. (GF)  
Chicken leek pistachio ballotine, green pea pure, eggplant caviar, Parmesan tuille and orange jus.  
Nut and sage stuffed breast of chicken, wild mushroom cream, French lentils, baby carrots.  
Formed chicken, sweet potato & orange mash, zucchini flower, jus (GF)

### Beef

Medallions of beef, parmesan potato cake, carrot crisps, shiraz jus, broccolini  
Braised beef cheek on a bed of silky mash, shallot buttered beans, crispy leek, brandy jus  
Braised beef oyster blade, bourgignon garnish, confit carrot, potato puree. (GF)



### **Pork**

Confit pork belly, fondant potato, caramelized apple puree, port reduction, broccolini. (GF)  
Pork tenderloin medallions, apple cider glaze, grain mustard potato smash, rutabaga apple and fennel slaw. (GF)

### **Seafood**

Salmon fillet, compressed lemon butter, caper crushed potato, bourree Blanc, confit cherry tomato (GF)  
Baked fillet barramundi, pumpkin puree, saffron mash, Zucchini boudin, orange buree blanc (GF)  
Pan seared salmon, crispy potatoes, creamed leek, shaved asparagus. (GF) roast  
Crispy skin barramundi, potato salad Provençale, crispy caper, burnt lemon. (GF)  
Fillet of cod, crisp pancetta, baby gem fennel, sea foam. (GF)

### **Lamb**

Herb crusted rack of lamb with charred zucchini and pea pearl cous cous, mint raita, chimichurri  
Seared rack of lamb, salmoriglio sauce, buttered chat potatoes, baby beans and roasted vine tomato (GF)  
Braised Tuscan lamb shank on a bed of silky Dijon mash, garlic buttered greens, lamb demi (GF)  
Slow cooked lamb, confit garlic mash, mini shepherd's pie, broad beans. (GF)

### **Duck**

Confit Duck leg, roasted parsnip, braised red cabbage, jus (GF)  
Seared duck breast, hoisin roasted carrot, roasted cucumber, hoisin glaze, crispy shallot

### **Vegetarian**

Truffled mushroom risotto, asparagus, parmesan crisp, balsamic glaze (GF)  
Charred vegetable stack, haloumi, herb cous cous, fire roasted tomato coulis (GF)  
Eggplant puree ravioli, tomato consommé, slow roasted cherry tomato. (GF)  
Ricotta gnocchi, wild mushroom, sage, burnt butter. (GF)  
Nettle risotto, charred spring onions, red wine reduction. (GF)

## **Dessert Selections**

Bailey's cheesecake swirl, pecan praline, dark chocolate  
Pavlova, strawberries, sumac, cream lemon balm  
Crema catalana, dulce de leche, black salt, flower  
Classic lemon tart, Italian meringue  
Turkish delight, rhubarb mousse, pistachio, cream fraiche  
Tasting plate, 3-piece, cream quenelle, raspberry compote  
Bitter chocolate tart, peanut butter brittle



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Coconut panna cotta, mango jelly, mandarin syrup  
Sesame panna cotta, maple toffee crisp, orange biscotti  
White chocolate panna cotta, raspberry compote, almond lace cookie  
Luxury Eton mess, dried and roasted strawberries  
White chocolate, lavender brulee.  
Classic lemon tart, Italian meringue, raspberry compute  
Silvana drunken Tiramisu  
Rich choc mud pudding, marble ganache, fresh strawberry, honeycomb and cream quenelle  
Sesame panna cotta, maple toffee crisp, orange sherbet, biscotti  
Caramel creme Brulee, fresh berries, pistachio toffee crumble

*Taster platter per table (4 pieces per person)*

a selection of the chefs mini delights w, cream quenelle and raspberry compote.

## **Extras**

*Add a plate of truffles to serve with tea and coffee*    \$15.00 per plate of 5

White chocolate apricot and coconut, baileys dark, orange pistachio, Rum raisin

## **Antipasto grazing station                      \$9.50 per person**

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.