



Plate Service Menu 01/11/2021

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

Additional 10% GST applies

Menu Includes premium 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 \$4.95 per person. Round 1.8M table linen per 10 people and linen napkins

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe per table of 10 people.

Delivery/set up fee may apply.

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

Set Menu

Set Entrée & main	\$62.00 PP
Set Entrée, main & dessert	\$78.00 PP
Set Entrée & alternate main	\$65.00 pp
Alternate main & set dessert	\$64.00 pp
Soup & alternate main	\$58.50 PP
Canapés (4) & alternate main	\$66.80 pp (45-minute service)
Add set dessert	\$15.00 pp
Cut and serve wedding cake	\$4.00 pp (includes plate and cake fork) *
Add canapés service (2)	\$11.50 pp (30-minute service)
Add canapés service (4)	\$19.80 pp (45-minute service)
Alternate Entrée 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 cream, fresh strawberry, flower to cake cut	\$2.00 pp
Add Antipasto grazing station*	16.30 pp
Add cheese boards per table	\$65.00 each
* add fresh cream, strawberry, flower to cake cut	\$2.00 pp

Canape Selections

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, crostini
Lemon herbed feta mousse, beetroot waffle cup, honeycomb
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton
Cumin beetroot feta whip, toasted pepitas, blini
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton
Watermelon prosciutto and goats' cheese, sesame (GF)
Fondant sweet potato, hummus, chilli jam (GF) (VG)
Fire roasted capsicum tartlet, goats cheese, rocket pesto

Seafood

Cured salmon, fire roasted red pepper salsa, tortilla crisp
Smoked Salmon, horseradish cream cheese, capers, garlic crouton
Prawn ceviche, avocado citrus salsa, cucumber cup (GF)
Freshly shucked oysters, shallot lemon herb dressing (GF)
Spiced grilled prawn, mango chili salsa, popedom crisp
Fresh prawn, avocado mousse, corn taco, chilli caramel

Meat and Poultry

Pulled Dijon chicken, cranberry jam, bacon crumble, crostini
Coconut poached chicken salad, chilli curl (GF)
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 olive oil (GF)
Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Thai beef salad, chilli, lotus root crisps (GF)
Pork rilette, smoked onion marmalade, croute
Seared duck, caramelized orange, sweet plum sauce, won ton crisp

Entree selections

For alternate drop up to one hot option only.

Cold

Beef Carpaccio, goat cheese, crispy capers, lemon olive oil dressing, micro herb radish salad (GF)
Beetroot & Gin cured salmon, shaved asparagus radish and pickled fennel salad, beetroot aioli (GF)
Prosciutto, goats' cheese, cranberry, honeycomb, capers, miro herb salad (GF)



Kingfish ceviche, pickled radish and shallot, wasabi broad bean puree, prawn cracker
Prawn tartare, mint peas, coriander miro cress salad, chilli, crispy rice noodles (GF)
Crispy Chorizo, char grilled haloumi & zucchini, lemon dressing, rocket, tapenade
Textures beetroot, Danish feta, watercress, avocado mousse, balsamic jelly (V) (GF)
Gremolata chicken zucchini ribbon pea citrus salad, brioche crouton
Shredded duck, blood orange walnut salad, caramelized fennel & star anise caramel glaze (GF)

Hot

Truffle mushroom risotto w, prosciutto crisp and parmesan crisp (GF)
Seared scallop, pea puree, chorizo crumble, pickled radish, gremolata (GF)
Twice cooked pork belly, fire roasted pepper puree, charred corn and pineapple salsa (GF)
Roasted gnocchi and cherry tomatoes, confit garlic, wild rocket pesto, toasted pine nuts, micro herbs(V)
Sticky pork belly, sugar snap peas, radish & Thai basil salad, sweet & spicy dressing (GF)
Chili lime baked salmon fillet, Asian bean sprout salad, chili mango salsa (GF)
Chicken prosciutto Roulade, beetroot puree, honey mustard reduction, baby herbs (GF)

Mains selections

Chicken

Crispy skinned breast of chicken, prosciutto crisp, garlic herb potato cake, roasted cherry tomato, Asparagus spear, gremolata. (GF)
Paprika baked breast of chicken, fondant potatoes, honey orange glazed baby carrots, kale crisp, orange julie (GF)
Prosciutto and leek stuffed breast of chicken, sweet potato puree, roasted beets, braised chard, honey mustard reduction (GF)
Nut and sage stuffed breast of chicken, wild mushroom cream, French lentils, baby carrots, crispy carrot top greens.
Dukkha crusted breast of chicken, silky mash, cumin spiced baby roasted carrots, turmeric brown butter, kale crisp (GF)

Beef

Braised beef cheek on a bed of silky mash, shallot buttered beans, crispy leek, rich jus
16-hour slow cooked Medallions of beef, parmesan potato cake, buttered broccolini, carrot crisps, shiraz jus

Pork

Confit pork belly, fondant potato, caramelized apple pure, port reduction, broccolini. (GF)
Pork tenderloin medallions, apple cider glaze, grain mustard potato smash, rutabaga apple and fennel slaw. (GF)
Crispy pork belly, sweet potato puree, braised chard, caramelized apple & kraut, rich cranberry jus (GF)
Crispy skin pork belly, crushed garlic baby chats, sauteed Asian greens, Hoisin jus, apple & mango chutney



Seafood

Baked barramundi, potato salad Provençale, confit cherry tomato, crispy capers, burnt lemon butter (GF)
Salmon fillet, dill infused potato puree, lemon buttered green beans, roasted cherry tomato, beurre Blanc (GF)
Baked fillet barramundi, saffron mash, pumpkin puree, Zucchini boudin, orange beurre blanc (GF)

Lamb

Braised Tuscan lamb shank on a bed of silky Dijon mash, garlic buttered greens, lamb demi (GF)
Herb crusted French lamb cutlet, charred zucchini and pea turmeric pearl cous cous, mint raita, chimichurri
Seared rack of lamb, salmoriglio sauce, buttered chat potatoes, pea puree, blistered cherry tomato (GF)

Duck

Confit Duck leg, roasted parsnip, braised red cabbage, jus (GF)
Seared duck breast, hoisin roasted root vegetables, braised chard, 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)
Roasted vegetable roulade, Kipfler roasted potato, carrot cardamom puree, Pea pesto (GF)
Ricotta gnocchi, wild mushroom cream, sage, blistered cherry tomato (GF)

Dessert Selections

Deconstructed Bailey's cheesecake swirl, cream, pecan praline, dark chocolate shard
Classic lemon tart, Italian meringue, strawberry coulis, lemon balm
Tasting plate, a trio of the chef's mini delights, cream, berry compote, pistachio crumble
Dark chocolate hazelnut tart, peanut butter brittle
NEW Morello cherry chocolate brownie, cherry brandy coulis, whipped mascarpone
Sesame panna cotta, maple toffee crisp, orange biscotti
White chocolate panna cotta, raspberry compote, almond lace cookie
Luxury Eton mess, roasted glazed strawberries, fresh cream, meringue, strawberry compote, pistachio dukkha
Drunken salted caramel Tiramisu parfait
Rich choc mud pudding, marble ganache, fresh strawberry & cream, honeycomb

Taster platter per table (4 pieces per person)
a selection of the chefs mini delights, flowers and micro lemon balm.



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 **\$16.30 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.