Plate Service Menu 01/2/2026

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.
Premium Crockery/cutlery set on tables on arrival.
Add tailored linen and glassware packages on request.
Delivery/set up fee may apply.
Menu staff inclusion is based on a minimum of 50 guests.

Set Menu

Soup & alternate main	$67.30 PP
Set Entre & alternate main	$73.50 pp
Alternate main & set dessert	$72.40 pp
Canapés (4) & alternate main	$76.50 pp (45-minute service)
Set Entrée, main & dessert	$87.70 pp
Add set dessert	$17.00 pp
Cut and serve wedding cake	$4.00 pp (includes plate and cake fork) *
Add canapés service (2)	$12.00 pp (30-minute service)
Add canapés service (4)	$21.00 pp (45-minute service)
Alternate Entrée add	$3.50 pp
Alternate dessert add	$3.50 pp
Add tea/coffee station add	$3.95 pp
Tea/coffee table service	$4.95 pp
Add dinner roll w, butter	$2.00 pp

Set on tables, side plate and knife
add cream, fresh strawberry, flower to cake cut $2.00 pp

Add Antipasto grazing station*	18.50 pp
Add cheese boards per table	$87.00 each

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Canape Selections

Vegetarian
Mushroom pate, cranberry compote, toasted quinoa, crostini (V)
Lemon herbed feta mousse, beetroot waffle cup, honeycomb (V)
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton (V)
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton (V)
Watermelon prosciutto and goats' cheese, sesame (GF) (V)
Fondant sweet potato, hummus, chilli jam (GF) (VG)

Seafood
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
Prawn tartare, tortilla crisp

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
Bocconcini, fried chorizo and cherry tomato skewers, basil olive oil (GF)
Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan crisp (GF)
Pork rillette, 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)
Prosciutto, goats' cheese, cranberry, honeycomb, capers, miro herb salad (GF)
Spiced grilled prawns, mango salsa, poppadom crisps (GF)
Prawn tartare, citrus avocado & cucumber, miro lemon balm (GF)
Crispy Chorizo, char grilled haloumi & zucchini, lemon dressing, rocket, tapenade
Textures beetroot, Danish feta, watercress, avocado mousse, balsamic jelly (V) (GF)
Heirloom tomato, bocconcini, brioche garlic croutons, balsamic & evoo, micro salad (V)
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, lemon evoo (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, pumpkin 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, julie (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 **+$2.00pp**
16-hour slow cooked medallions of beef, parmesan potato cake, buttered broccolini, carrot crisps, shiraz jus (GF) **+$3.00pp**

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 jus (GF)
Crispy skin pork belly, crushed garlic baby chats, sauteed Asian greens, Hoisin jus (GF)

Seafood
Baked barramundi, potato salad Provençale, confit cherry tomato, crispy capers, burnt lemon butter GF)
Salmon fillet, caper crushed potato, green beans gremolata, roasted cherry tomato, beurre Blanc (GF)**+$2.00pp**
Baked barramundi, saffron mash, pumpkin puree, lemon herb zucchini, 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. **+$2.00pp**
Seared lamb cutlet, salmoriglio sauce, buttered chat potatoes, pea puree, blistered cherry tomato (GF) **+$2.00pp**

Vegetarian
Truffle mushroom risotto, asparagus, parmesan crisp, balsamic glaze (GF) (V)
Charred vegetable stack, haloumi, herb cous cous, fire roasted tomato coulis (GF) (V)
Fondant pumpkin steak, Kipfler roasted potato, carrot cardamom puree, Pea pesto (GF) (V)
Ricotta gnocchi, wild mushroom cream, sage, blistered cherry tomato (GF) (V)
Seared mushroom steak, parmesan potato cake, buttered broccolini, carrot crisps, carrot jus (GF) (V)

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

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* $19.75 per plate of 5
White chocolate apricot and coconut, baileys dark, orange pistachio, Rum raisin (V)

Antipasto grazing station $18.50 per person
Min 50-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.