



Cold Canapés \$3.00 Per Piece

'Duck Tart'

Duckling Floss, Creamy Orange Curd, Shortcrust Pastry Tart

'Beef & Melon'

Rare Roast Beef, Honeydew and Cucumber Salsa on Mini Bruschetta

'Smoked Salmon'

Smoked Salmon, Yoghurt Jelly, Lime Cream and Yarra Valley Salmon Roe

'Chicken & Apple'

Shredded Confit Chicken, Apple and Chestnuts rolled in Rice Paper

'Tomato & Mozzarella'

Tomato and Mozzarella with Basil Cream on Crouté

'Rillettes de Saumon'

Rillettes of Atlantic Salmon with Chives and Crisp Bread

'Scone & Cream'

Sticky Red Wine Glazed Lamb Shank, Baked Scone and English Mustard Cream

'Parmesan & Roquette'

Parmesan Shortbread, Roquette Pesto, Persian Fetta and Chargrilled Capsicum Strips

Hot Canapés \$3.20 Per Piece

'Olive & Onion'

Caramelised Onion, Olive and Sundried Tomato Palmier

'Falafel & Tzatziki'

Fried Zucchini and Chickpea Falafel with Tzatziki

'Queensland Scallops'

Spiced Queensland Scallops with Rhubarb and Watermelon Salsa

'Chicken Tortellino'

Chicken, Bacon and Herb Tortellino with Green Peppercorn Sauce

'Oyster'

South Coast Oyster Beignet, Creamed Leek and Trout Roe

'Mini Quiche'

Blue Cheese, Cumquat and Spinach Quiche

'Shooter'

Green Pea and Cauliflower Shooter with Mint Cream

'Turnovers'

Cheddar, Pinenuts and Candied Orange Turnovers

Petit Fours \$3.00 Per Piece

'Chocolate & Hazelnut'

Chocolate and Hazelnut Gateaux with Bitter Chocolate Ganache

'Raspberry & Bubbles'

Raspberry Compote with Sparkling Rosé and Raspberry Jelly

'Black Forest'

Chocolate and Sour Cherry Smoothie with Kirsch Cream

'Cheesecake Citron'

Chilled Lime Cheesecake

Soup

'Carrot Honey & Ginger'	\$7.50 per person
Sweet and Tangy Carrot Soup with Hint of Ginger	
'Seafood Mulligatawny'	\$11.00 per person
Mild Curried Seafood, Vegetable and Apple Soup	
'White Onion & Parmesan'	\$7.50 per person
Sautéed Onions, Puréed with Parmesan, Vegetable Broth and Cream	
'Chicken Bacon Velouté'	\$10.00 per person
Chicken, Bacon and Mushroom Velouté with Toasted Hazelnuts and Herb Garnish	

Cold Entrée

'Prawns & Avocado'	\$18.00 per person
Crystal Bay Prawns and Avocado Tian, Cherry Tomato Confit, Gazpachio Vinaigrette, Basil Oil	
'Duck & Scallops'	\$18.00 per person
Duck and Apple Compression, Cured Scallops, Baby Cress, Celery and Walnut Salad	
'Chicken & Rabbit'	\$17.00 per person
Chicken and White Rabbit Galantine, Tomato Relish, Basil Oil on Crouté	
'Fennel & Asparagus'	\$17.00 per person
Fennel Bavarios with Charred Asparagus, Poached Quail Egg and Parmesan Wafer	

Hot Entrée

'Salmon & Prosciutto'	\$18.00 per person
Tasmanian Salmon wrapped in Prosciutto, Pinenut Mayonnaise, Warm Potato Salad, Mustard Cress Vinaigrette	
'Quail'	\$18.00 per person
Slow Roasted Quail, Caramelised Apple, Hazelnut Crumbs and Honey Mustard Dressing	
'Cannelloni'	\$15.50 per person
Swiss Chard & Roast Pumpkin Cannelloni with Caper and Raisin Beurre Noisette	
'Pork & Prawn'	\$19.00 per person
Slow Braised Belly of Pork, Pan Seared Prawns on Sweet Corn Purée	

Antipasto Platters

'Seafood'

\$12.00 per person

Crystal Bay King Prawns, South Coast Oysters, Escabeche of Sardines and Chilli Calamari Salad

'Continental Meats'

\$9.00 per person

Melon and Prosciutto, Beef Bresaola, Olive and Feta, Mustard Rubbed Lamb Cutlets, Salami and Sundried Tomatoes

'Vegetables'

\$8.00 per person

Marinated Slowly Roasted Eggplant and Zucchini, Semi Dried Tomatoes and Tapenade, Sweet Bell Peppers and Braised Witlof, Garden Herbs and Button Mushrooms

Intermezzo

'Lemon and Champagne Sorbet'

\$3.50 per person

'Spicy Tomato Sorbet with Basil'

\$3.50 per person

'Chilli Mango Sorbet in a Sesame Snap '

\$4.50 per person

'Verjuice Jelly with Grape and Citrus Salad'

\$5.50 per person

'Watermelon, Vodka and Star-anise Parfait'

\$5.50 per person

Game Main Course

'Kangaroo & Beetroot' **\$29.50 per person**

Marinated Kangaroo Loin, Balsamic Onions, Beetroot Tartin, Broccolini, Native Pepperberry Sauce

'Venison' **\$37.00 per person**

Venison Denver Leg Steak with Bitter Chocolate Sauce and savoury Blue Berry Crumble

'Duck' **\$26.00 per person**

Confit Duck Maryland, Marmalade Glaze, Steamed Greens and Soft Corn Polenta

Lamb Main Course

'Crusted Lamb' **\$31.50 per person**

Crusted Double Lamb Cutlet, Braised Lamb Neck and Eggplant Moussaka, Bacon and Onion Fricassée, Pommes Fondant and Thyme Jus

'Roulade' **\$33.00 per person**

Lamb Loin Roulade wrapped in Prosciutto, Mushroom and Spinach Pithiviers, Parsnip Crème and Baby Carrots

'Lamb Shank' **\$26.00 per person**

Sticky Braised Lamb Shank, Vegetable and Rosemary Pie with Braising Liquor

Beef Main Course

'Beef & Dumpling' **\$30.00 per person**

Poached Fillet of Beef, Oxtail Pudding with Sautéed Mushrooms and Bordelaise Jus

'Beef Fillet' **\$28.00 per person**

Herb and Parmesan Crusted Red Angus, Caramelised Onion Vol- au-Vent with Pea Bonne Femme and Beef Juslie

'Braised Beef' **\$26.00 per person**

Sour Braised Beef Cheek, Potato Bake with Tomato Relish, Buttered Vegetables and Fried Onion Rings

Pork & Veal Main Course

'Pork & Prune'	\$26.00 per person
Slow Roasted Loin of Pork, Crackling and Pickled Red Cabbage with Prune and Armagnac Sauce	
'Veal & Olive'	\$26.00 per person
Veal Osso Bucco with Green Olives and Anchovy Tapenade, Rice Dolmade and Red Wine Jus	
'Pork Chop'	\$28.00 per person
Pork Cutlet with Pumpkin and Sage Raviolo and Maple Bourbon Glaze	

Chicken Main Course

'Poussin'	\$28.00 per person
Grilled Poussin with Potato and Truffle Lyonnaise, Petit Vegetables and Jus	
'Coq au Vin'	\$25.00 per person
A Modern Interpretation – Bordeaux Braised Chicken Maryland with Bacon and Mushroom	
'Moroccan Chicken'	\$24.00 per person
Moroccan Spiced Chicken Breast, Date and Coriander Sauce with Orange Cous Cous	

Fish & Seafood Main Course

'Salmon'	\$28.00 per person
Crispy Skin Atlantic Salmon, Crab Cake on Preserved Lemon and Basil Risotto	
'Blue Eye Cod'	\$30.00 per person
Harissa Spiced Blue Eye Cod, Mash with Chorizo, Tomato and Okra Ragout	
'Kingfish'	\$30.00 per person
Hiramasa Kingfish, Potato, Clam and Speck Chowder with Carrot Purée	

Desserts

'Hot Chocolate Cold Chocolate' **\$12.00 per person**

Hot Chocolate and Date Pudding, Valrhona Chocolate and Turkish Delight Ice Cream

'Doughnuts' **\$12.50 per person**

Apple filled Doughnuts with Stewed Rhubarb and Coffee Panna Cotta

'Bread & Butter' **\$12.00 per person**

Warm Hazelnut Chocolate Bread & Butter Pudding, Rum and Caramel Sauce,
Vanilla Bean Ice Cream

'Modern Jaffa' **\$12.00 per person**

Chocolate Mousse, Orange Sable, Mandarin Sorbet with Ginger Jelly and Mint Syrup

'Passionfruit & Pineapple' **\$13.00 per person**

Lemon and Passionfruit Tart, Marshmallow and Pineapple Mint Salsa

'Raspberry & Fig' **\$12.00 per person**

Fromage Blanc Panna Cotta with Macerated Figs, Raspberry Fig Sangria Granite

'Apple & Cinnamon' **\$12.00 per person**

Apple Crepe Terrine, Cinnamon Bavarian Cream and Green Apple Sorbet

'Cheese & Fruit' **\$8.50 per person**

Australian and International Cheese Selection with Muscatels and Quince Paste

(One Platter Per Table)

'Wedding Cake' **\$10.00 per person**

Your Wedding Cake served individually with Berry Coulis and Fresh Cream

OR served on a Platter with Tea and Coffee **\$3.00 per person**

Freshly Brewed Coffee and Tea **\$3.00 per person**