



Campbell Point House

Event Menu

Canapés (pick 5)

Rare beef and horseradish on toast
Goats cheese and caramelised onion tart
Salmon tartare and avocado
Pancetta and pickles
Buckwheat cracker and Parmesan custard
Squid ink cracker with trout roe
Salted cod and potato croquettes
Beef bresaola and horseradish
Octopus and olive skewers
Marinated prawns and black sesame
Lamb kofta and yoghurt
Pickled mussels on toast

Entrees (pick 2)

Kingfish ceviche with citrus and fennel
Cheese and polenta cakes with cucumber and mint
Pork belly with horseradish cream and pickles
Duck terrine with croutons and onion jam
Prawn salad with grapes, celery and chive

Mains (pick 2)

Chicken with cauliflower purée and mixed grains
Medium rare beef with roasted vegetables and a red wine jus
Ocean trout with red cabbage and squid ink crackers
Marinated eggplant with chickpeas, pine nuts and currants
Lamb shoulder with yoghurt roasted carrot and walnuts

Petit fours (pick 3)

Lemon curd tarts
Chocolate and hazelnut truffles
Rose water marshmallows
Salted caramel profiteroles
Almond shortbread
Fruit tarts