



FEASTING (\$130 PER HEAD)

ANTIPASTO PLATTERS

Cheeses: 'Berry Creek' Cow's Brie
'Maffra' Cloth Cheddar, Gorgonzola Dolce DOP
GF Crackers, Breads, Walnut
Dried Apricot, Fresh Fruits, Quince Paste
Sliced Prosciutto, Mild Salami, Mortadella
Marinated Artichoke, Mixed Olive, Roasted Red Capsicum

MAINS (CHOICE OF 2, SHARING PLATTERS)

Glazed Beef Cheek, Pedro Ximenez, Parsnip, Puff Pastry
Atlantic Salmon, Artichoke, Onion Cream, Bagna Càuda
Chicken Breast with Cauliflower Purée and Mixed Grains
Roasted Lamb Shoulder, Minted Pea and Carrot Puree
Honey Roasted Pumpkin, Walnut Cream and Wattleseed
Poached Eggplant, Parsley Garlic, Pine Nuts & Currants

SIDES (CHOICE OF 2)

Roasted Chat Potatoes with Parsley Garlic
Cabbage Salad with Red Radish and Mint
Cos Lettuce and Avocado Salad, Honey Mustard Dressing
Watermelon Salad with Greek Feta, Basil & Mint
Broccolini, Lime Creme Fraiche, Pine Nuts & Sumac

DESSERTS (CHOICE OF 1, PLATED)

Pavlova with Berries and Passionfruit
Classic Italian Tiramisu





3 COURSES (\$130 PER HEAD)

ENTREES (CHOICE OF 2, ALTERNATING DROP)

- Kingfish Ceviche with Kaffir Lime & Citrus
- Dukkah Prawn Salad with Orange & Celery
- Pork Belly with Horseradish Cream & Quick Pickles
- Tomato Medley Salad, Honey Ricotta & Croutons
- Spinach Ricotta Cannelloni, Tomato Sugo, Pecorino
- Risotto alla Milanese (Saffron & Parmesan)
- Fried Polenta with Minted Cucumber & Onion Relish 

MAINS (CHOICE OF 2, ALTERNATING DROP)

- Glazed Beef Cheek, Pedro Ximenez, Parsnip, Puff Pastry
- Atlantic Salmon, Artichoke, Onion Cream, Bagna Càuda
- Chicken Breast with Cauliflower Purée and Mixed Grains
- Roasted Lamb Shoulder, Minted Pea and Carrot Puree
- Honey Roasted Pumpkin, Walnut Cream and Wattleseed 
- Poached Eggplant, Parsley Garlic, Pine Nuts & Currants 

Vegan option 

CANAPES & 3 COURSES CONTINUED

SIDES (CHOICE OF 2)

Roasted Chat Potatoes with Parsley Garlic 

Cabbage Salad with Red Radish and Mint

Cos Lettuce and Avocado Salad, Honey Mustard Dressing

Watermelon Salad with Greek Feta, Basil & Mint

Broccolini, Lime Creme Fraiche, Pine Nuts & Sumac

DESSERTS (CHOICE OF 3 AS ROAMING PETIT FOURS)

Pistachios Amaretti Biscuits

Rosewater Turkish Delights 

Flavoured Macaroons

Brûlée Lemon Curd Tarts

Sicilian Cannoli with Ricotta Filling

Vegan option 

Menu items subject to change Prices valid to 31.12.24 Minimum Group size 20 people