



Formal Dining Menu



* 2 courses available only - \$90.00 per person.

* Maximum of 24 guests / Minimum charge 15 guests.

* Additional canapés entrée or dessert available.

* Chef charge applicable to all canapé menus (3-4 hour charge)

Monday to Friday - **\$260** Saturday - **\$285** Sunday - **\$310**

Entrées

Seared sea scallops with fresh peas and lemon vinaigrette

Smoked freekah risotto with zucchini, saffron and baby herbs

Golden roast duck broth with duck and mushroom tortellini

Salad basque with fennel, baby leeks, shaved ewes milk cheese and walnut dressing

King prawns with lime and avocado puree, sourdough crumb and micro coriander

Pan seared sea scallops with a salad of tomato and chives with white wine dressing

Pork belly with grape, apple and walnut salad

Cured snapper with charred onions, radish and basil oil

Poached marron, lemon broth, and heirloom tomatoes

Ash-cured salmon, with horseradish cream, sourdough tuille, pickled carrot

Crumbed confit garlic, rare duck breast and shiitake mushrooms

Cauliflower panna cotta with pickled cauliflower and parmesan shortbread

Caramelised haloumi with asparagus, olives and lemon

Smoked sweet potato with caramelised onion and goats cheese

King mushroom with onion soubise, crispy onions and pickled radish

Sydney rock oysters with dill, cucumber and gin

Braised octopus with semi dried cherry tomatoes, chives and basil

Mains

Grass fed fillet of beef with Paris mash, heirloom carrots and bordelaise sauce

Braised brisket with caramelised carrot puree, parmesan shortbread and shiraz jus

Rack of lamb with fine ratatouille, confit garlic, pea tendrils and lamb jus

Pork belly with smoked parsnip and apple

Sous Vide chicken thigh with cauliflower purée and morel butter

Smoked beef with parsnip and red wine

Lamb rump with black garlic and caramel onions

Spatchcock with mushroom and thyme mousse, cavolo nero and chicken jus

Crispy skin snapper with tempura zucchini flower, asparagus and sorrel sauce

Seared salmon with buttered leek, spinach purée, sorrel beurre blanc and baby herbs

Charred beef sirloin with chimichurri, asparagus and wilted cherry tomatoes

Poached lamb backstrap with celeriac purée and pea foam

Desserts

Dark chocolate dacquoise with cherry jelly and chocolate mousse

Salted caramel panna cotta with spiced oranges and almond wafer

Rhubarb and pistachio tart with orange blossom and cream

Pimms jelly, cucumber sorbet and strawberries

Dark chocolate ganache, soft nougat, burnt caramel and honey wafer

Mead-poached peach and vanilla meringue mille feuille with mango sorbet

Coconut mousse, strawberry consommé and chocolate popping candy

Blueberry trifle with vanilla bean custard

Elderflower jelly with berries and double cream

Strawberry fool

Muscat bavarois with stewed prunes and raspberry palmier

Additional Canapés

Gold Range **\$5.50**

Dessert Range **\$5.50**

Diamond Range **\$7.50**

Slider Range **\$9.00**

Platinum Range **\$9.00**

Substantial Range **\$10.50**