

Menus 2019



Canapés

Cold Canapés

Confit potato, textures of beetroot, goat curd (V, GF)

King fish ceviche, avocado pudding, coriander salt (GF, DF)

Yarra Valley Persian feta mousse, honey brushed slow baked tomato, balsamic sautéed onions, rustic charcoal lavosh, micro basil (V)

Peppered rare roast beef, horseradish aioli, tomato infused bread (DF)

Roasted pumpkin hummus, shaved smoked almonds, blue corn tostada (V, GF, DF)

Tasmanian salmon Tataki, pickled vegetables, yuzu pearls, ponzu dressing (GF, DF)

Pulled pork, sweet and sour pineapple chutney, Sriracha mayo, wonton wafers

Hot Canapés

Scamorza and parma ham arancini, chives dip

Reshmi chicken bites, green chutney (GF)

Crispy tempura prawns, wasabi mayonnaise, lime salt (GF, DF)

Indian spiced vegetable samosa, tamarind chutney (Vegan)

Baked Mexican potato and pea quesadilla (Vegan)

Chinese steamed fold-over bun, lemongrass & pandan chicken, pickled cucumber, sesame seeds, kecap manis

Beef albondigas, salsa picante (GF, DF)

Mini leek, cauliflower and cheese pie (V)

Entrée

Chilli bean & honey brushed smoked duck breast, lychees, pea shoots and mung bean salad, rice noodle crisp

Slow baked 70 degree Tasmanian salmon, shaved fennel, blue swimmer crab & saffron aioli, roast beetroot, lemon myrtle snow (GF, DF)

Fior Di Burrata, hickory smoked Roma tomato, dehydrated black olive soil, Frisee heart, tomato chips, split aged balsamic dressing, basil (GF)

Wagyu marble score 9+ bresaola, celeriac remoulade, caper berries, radish wafers, wild rocket, parmesan custard, Vino Cotto (GF)

Dill & orange cured ocean trout, forvm Chardonnay pickled vegetables, popcorn shoots, black sea salt flakes, apple pearls, green olives, apple and walnut salsa (GF, DF)

Medley of mushroom and spinach risotto, shaved Grana Padano, fried kale (V, GF)

Signature slow braised & pan-fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust (GF)

Buffalo ricotta and pumpkin ravioli, Porcini mushroom and white truffle cream sauce (V)

Twice cooked braised pork belly, apple wood smoked pumpkin puree, Shaoxing wine jus, Szechuan spices & crackling crumbs (DF, GF)

Main

Roast beef striploin, horseradish jus, heirloom carrots, Colcannon (GF)

Pan fried Tasmanian salmon, saffron Sofrito, fennel pollen, seared polenta, baby cress salad (GF)

Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, parmesan, peas and rocket puree

Harissa rubbed rack of lamb, roasted garlic & tomato essence, Baba Ghanoush, grilled cauliflower cous cous (GF)

Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes (GF, DF)

Pandan leaf wrapped baked Barramundi fillet, tempered potato & beans, turmeric coconut cream sauce, wild black fennel seeds (GF, DF)

Gippsland beef fillet, black pepper cream sauce, thyme butter, crushed kipfler potato, charred broccolini (GF)

Roast spatchcock & sautéed chicken thigh, shallots, bacon stew, warm potato and almond salad (GF)

Vegetable tagine, saffron cous cous, fine herbs (Vegan, GF)

Sides

Cauliflower tossed in tahini dressing (V)

Variation of seasonal greens (GF, Vegan)

Thick cut chips, smoked paprika aioli (DF)

Roast chat potato with rosemary butter (GF, V)

Panzanella salad with red wine vinegar, extra virgin olive oil and rustic toasted bread (V, DF)

Roasted pumpkin, quinoa, chickpeas, seasonal tomato salad, toasted pepitas & roast garlic dressing (GF, DF, Vegan)

Late Night Snack

Grilled chorizo, apple and fennel slaw, paprika aioli, milk bun

Zucchini, cous cous falafel, tomato & sumac salad, tahini dressing, pita bread (V)

Wagyu beef slider, grilled bacon, coral lettuce, tomato, melted cheddar, bbq aioli

Salt and pepper whiting, chips, watercress tartare (GF)

Dessert

Plated Desserts

White chocolate cremeux, signature dark chocolate mousse, walnut brownie, raspberry drops, gold dust, chocolate fairy floss (GF)

Tahitian vanilla bean panna cotta, roasted aromatic pineapple, lemon grass curd, freeze dried mandarin, lemon balm (GF)

Fruit vs Nuts, seasonal macerated berries, mandarin pudding, pistachio chips, shaved macadamia, burnt meringue (GF, DF)

Warm apple, calvados & raisin compote, brioche crunch, puff pastry crackling, Tonka bean double cream

Sticky date pudding, salted caramel butterscotch sauce, praline grains, hazelnut ice cream

Roving Desserts

Selection of Petit Four Eclairs

Lavender scented lemon curd tart (GF)

Mini lemongrass panna cotta, star anise and clove spiced roasted pineapple, lemon balm (GF)

Handmade espresso & white chocolate ice cream truffles

Belgium dark chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)

Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers (GF)

Spanish churros, cinnamon sugar, caramel sauce

Food Stations

Thai Station

Thai red chicken curry and green vegetable curry
Steamed Jasmine rice

Spanish Paella Station

Chicken & chorizo paella
Seasonal vegetables & saffron paella
Condiments: La Lidia smoked paprika, hot paprika, sweet paprika,
Spanish dry red pepper, marinated olives, piquillo peppers, lemon infused oils

Risotto Station

Spinach, cherry tomato, zucchini & basil risotto
Chicken, pea, medley of seasonal mushroom risotto
Condiments: shaved GRana Padano, selection of infused extra virgin oils, white truffle oil

Create your own Dessert Station

Assorted mini tartelettes
Lemon curd, chocolate ganache, vanilla bean custard
Dark chocolate mousse & flourless chocolate cake with apple wood smoke
Toppings: burnt meringue, freeze dried mandarin, popping candy, macerated strawberries,
aromatic roasted pineapple, berry compote, raspberry coulis, pistachio soil, coconut dust, micro basil