



FOOD MENU

COCKTAIL PLATTERS



COCKTAIL FOOD

COLD

TAPAS BOARD (DFO)

PICKLED PEPPERS - OLIVES - SUNDRIED TOMATOES - CURED MEATS -
CHORIZO - GRUSSINI \$ 120

SUSHI PLATTER (GF/DFO)

SOY SAUCE – WASABI – GINGER \$120

SASHIMI PLATTER (GFO/DF)

WASABI – PONZU – GINGER (10 PIECES TUNA, SALMON, KINGFISH)
\$ 120

OYSTER PLATTER (GF/DF)

MIGNONETTE (3 DOZEN) \$ 130

DIPS PLATTER (GFO/DFO/VGO)

CRISPY PITTA \$90

CHEESE PLATTER (GFO/V)

CRISPY PITA – QUINCE PASTE \$115

MIXED SANDWICHES (GFO/DFO/VO)

(20 PIECES) \$80

SALMON TARTARE (GFO/DF)

HOLLANDAISE – LAVOSH – SALMON ROE (20 CUPS) \$130

CAPRESE SKEWERS (GF/DFO/V/VGO)

(20 SKEWERS) \$90

MENU SUBJECT TO CHANGE AND AVAILABILITY
PLEASE INFORM STAFF OF ANY DIETARIES AT THE TIME OF PLACING
YOUR PRE-ORDER. ALL FOOD IS TO BE PRE-PAID.



COCKTAIL FOOD

HOT

PIES – PASTIES – SAUSAGE ROLLS – SAUCE (35 PIECES) \$85

FRIED PORK DUMPLINGS – SOY (35 PIECES) \$85

FRIED VEGGIE DUMPLINGS – SOY (35 PIECES) \$85

CHEESEBURGER SLIDERS (20 SLIDERS) (GFO) \$120

SOUTHERN CHICKEN SLIDERS (20 SLIDERS) (GFO) \$125

FRIED EGGPLANT SLIDERS (20 SLIDERS) (GFO, VGO) \$125

GOURMET PIZZAS (20 PIECES) (GFO/VO) \$90

WILD MUSHROOM AND PECORINO ARANCINI (25 BALLS) (GFO, V) \$100

MARINATED LAMB SKEWERS – TZATZIKI (20 SKEWERS) (GF) \$130

PRAWN SKEWERS – CHIMICHURRI (20 SKEWERS) (GF) \$140

PORK BELLY BITES – STICKY PLUM GLAZE (30 PIECES) (GFO) \$135

POTATO CROQUETS – MANCHEGO – CHORIZO AND TRUFFLE – AIOLI (20 PIECES) \$130

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GRAZING TABLE

BUILD YOUR OWN TABLE WITH

MIN 30 GUESTS, PAY AS GO AND PRICED TO DISHES ACCORDINGLY.

OYSTERS ½ DOZ (GF, DF) \$22 1 DOZ \$44

KING PRAWNS ½ DOZ (GF, DFO) \$22 1 DOZ \$44

SASHIMI PLATE (GF, DF) \$28

HUMMUS – CRISPY PITA (GFO, VGO) \$13

BURRATA – PESTO – CRISPY PITA (GFO,V) \$17

WILD OLIVES – CAPERBERRIES (GF, DF, VG) \$9

SOURDOUGH – CULTURED BUTTER (V) \$8

CHARCUTERIE – PICKLED PEPPERS (GF/DF) \$16

TRIO OF DIPS – GRILLED PITA (GFO) \$18

GRILLED PITA (V) \$8

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DESSERT PLATTERS

COCKTAIL DESSERT

VOU LA VENTS (20 PIECES) \$90

ONE CHOICE OR ASSORTED 50/50

STRAWBERRIES AND CREAM

TOASTED LEMON MERINGUE

ASSORTED PROFITEROLES (20 PIECES) \$75

ASSORTED DANISH PASTRIES (20 PIECES) \$80

TRIPLE CHOC TART BITES (20 PIECE) \$90

WILD BERRY BROWNIE BITES (20 PIECES) \$90

SCONES - JAM AND CREAM (20 PIECES) \$65

ASSORTED DOUGHNUT BITES (20 PIECES) \$70

CHOC – STRAWBERRY JAM – CINNAMON

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FOOD MENU

SITDOWN



ALTERNATE DROP AND SET MENU

CHOICE OF

ENTRÉES

CRISPY PORK BELLY – CELERIAC REMOULADE – PLUM GLAZE
SALMON TARTARE – AVRUGA HOLLANDAISE – CRISPY PITA
HAIRLOOM BABY BEETROOT – WHIPPED RICOTTA – TOASTED ALMONDS – PUMPKIN PUREE
WILD MUSHROOM ARRANCINI – PECORINO – PARSNIP PUREE
COCONUT PRAWNS – LEMONGRASS AND PAPAYA SALSA – PRAWN OIL

MAINS

300G SCOTCH FILLET – POTATO PUREE – RED WINE JUS
VEGETABLE WELLINGTON – BÉCHAMEL
SPICE CRUSTED LAMB RACK – CURRANT GLAZE
SOUSE VIDE SALMON – LEMON BUERRE BLANC – POTATO DAUPHINOISE
BRAISED CHICKEN MARYLAND – PAN SAUCES – ROASTED MUSHROOM – SHALLOTS
SLOW BRAISED EGGPLANT – FRIED CHICKPEAS – CHIMICHURRI

ALT DROP MENU PRICING GUIDE

CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$80 PER PERSON
CHOICE OF X2 MAIN X2 SHARED SIDES X2 DESSERTS \$60 PER PERSON
CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES \$60 PER PERSON

SET MENU PRICING GUIDE

CHOICE OF X3 ENTRÉE X3 MAIN X2 SHARED SIDES X3 DESSERTS \$90 PER PERSON
CHOICE OF X3 ENTREE X3 MAINS X2 SHARED SIDES \$75 PER PERSON
CHOICE OF X1 ENTRÉE X2 MAIN X2 SHARED SIDES X1 DESSERTS \$70 PER PERSON
CHOICE OF X2 ENTRÉE OR DESSERT X2 MAIN X2 SHARED SIDES \$65 PER PERSON
CHOICE OF X1 ENTREE OF DESSERT X2 MAINS \$55 PER PERSON
CHOICE OF X1 ENTREE OR DESSERT X1 MAIN \$50 PER PERSON

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ALTERNATE DROP AND SET MENU

CHOICE OF

SIDES

CHARRED BROCCOLINI – TOASTED ALMONDS – FETA – BURNT BUTTER

OX HEART TOMATO SALAD – FRESH BASIL – SHERRY DRESSING

SOURDOUGH – CULTURED BUTTER – DUKKAH

GREEN LEAVES – HOUSE VINAIGRETTE

CRISPY KIPFLER POTATOES – GARLIC AND FENNEL BUTTER

DESSERTS

HOUSE PAVLOVA – STRAWBERRIES AND CREAM

CRÈME CARAMEL – GLASS BISCUIT – GLAZED ALMONDS

SAFFRON POACHED PEAR – LEMON CURD – TOASTED MERINGUES

COMPRESSED WATERMELON – RIBERRY SORBET – MINT

CHEFS SELECTION CANAPES \$4 PP

OYSTERS OR KING PRAWNS \$4PP

CAKE PREPARATION \$4PP

ALT DROP MENU PRICING GUIDE

CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$80 PER PERSON

CHOICE OF X2 MAIN X2 SHARED SIDES X2 DESSERTS \$60 PER PERSON

CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES \$60 PER PERSON

SET MENU PRICING GUIDE

CHOICE OF X3 ENTRÉE X3 MAIN X2 SHARED SIDES X3 DESSERTS \$90 PER PERSON

CHOICE OF X3 ENTREE X3 MAINS X2 SHARED SIDES \$75 PER PERSON

CHOICE OF X1 ENTRÉE X2 MAIN X2 SHARED SIDES X1 DESSERTS \$70 PER PERSON

CHOICE OF X2 ENTRÉE OR DESSERT X2 MAIN X2 SHARED SIDES \$65 PER PERSON

CHOICE OF X1 ENTREE OR DESSERT X2 MAINS \$55 PER PERSON

CHOICE OF X1 ENTREE OR DESSERT X1 MAIN \$50 PER PERSON

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FEASTING MENU

SHARED

SHARED STARTERS

WILD OLIVES - CAPER BERRIES

WHIPPED RICOTTA - TOASTED PINE NUTS - HONEY

BASIL HUMMUS - TOASTED FENNEL - CHILLI - CRISPY PITA

BEETROOT CURED SALMON - SAGO - PONZU - AVOCADO PUREE

SHARED MAINS

MARINATED AND BAKED SALMON - LEMON - DILL

SLOW BAKED BUTTERNUT PUMPKIN - BURNT BUTTER CARAMEL - GREMOLATA

12 HR PORK SHOULDER - PAN SAUCES - APPLE GLAZE - FENNEL REMOULADE

BEEF SHORT RIB - SMOKES MASH - RWJ

MASTERSTOCK CHICKEN - RICE

FEASTING MENU PRICING GUIDE

X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$85 PER PERSON (\$75PP NO DESSERT)

X3 ENTRÉE X3 MAIN X3 SHARED SIDES X3 DESSERTS \$95PER PERSON (\$85PP NO DESSERT)

X4 ENTRÉE X4 MAIN X4 SHARED SIDES X4 DESSERTS \$105 PER PERSON (95PP NO DESSERT)

YOU CAN ADD PREMIUM SELECTION ON FOR \$10PP

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FEASTING MENU

SHARED

PREMIUM PLATES

SASHIMI PLATE

COCONUT PRAWNS - LEMONGRASS SAUCE - KEWPIE

MIXED SEAFOOD PLATE

TAPAS PLATE

SHARED SIDES

DUCK FAT KIPFLER POTATOES - CRISPY SALT BUSH

CHARRED BROCCOLINI - ALMONDS - BURNT BUTTER - FETA

GREEN LEAVES - HOUSE VINAIGRETTE

SHOE STRING FRIES - AIOLI

SHARED DESSERTS

HOUSE PAVLOVA - STRAWBERRIES AND CREAM

TRIPPLE CHOC TART

BAKED RICOTTA CAKE - HONEYCOMB

FEASTING MENU PRICING GUIDE

X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$85 PER PERSON (\$75PP NO DESSERT)
X3 ENTRÉE X3 MAIN X3 SHARED SIDES X3 DESSERTS \$95PER PERSON (\$85PP NO DESSERT)
X4 ENTRÉE X4 MAIN X4 SHARED SIDES X4 DESSERTS \$105 PER PERSON (95PP NO DESSERT)
YOU CAN ADD PREMIUM SELECTION ON FOR \$10PP

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FOOD MENU

DAILY DELEGATES



DAILY DELEGATES

FULL OR HALF DAY PACKAGES

FULL DAY DELEGATE PACKAGE \$65 PP | HALF DAY DELEGATE PACKAGE \$50 PP

FULL DAY PACKAGE INCLUDES

TEA & COFFEE STATION, MORNING TEA, LUNCH, AFTERNOON TEA, WATER & GLASSES, MINTS,
WRITING PADS, AND PENS

MORNING TEA \$15PP (CHOICE OF 1)

FRESHLY BAKED COOKIES

FRESHLY BAKED SCONES W WHIPPED CREAM & STRAWBERRY JAM

ASSORTED DANISH PASTRIES

HOUSE GRANOLA BOWLS W BERRY COMPOTE & GREEK YOGHURT

ASSORTMENT OF MINI MUFFINS

FRUIT CUP W YOGHURT & SEASONAL FRUIT

PROFITEROLES

AFTERNOON TEA \$15PP (CHOICE OF 1)

FRESHLY BAKED COOKIES

FRESHLY BAKED SCONES W WHIPPED CREAM & STRAWBERRY JAM

DIP & PITA BREAD W DIPS

MUSHROOM & ARANCINI BALLS W TRUFFLE AIOLI

ASSORTED DANISH PASTRIES

CHEESE & CRACKERS W BRIE, VINTAGE CHEDDAR, NUTS, DRIED FRUIT, AND LAVOSH ASSORTMENT
OF MINI MUFFINS

FRUIT CUP W YOGHURT & SEASONAL FRUIT

ADD JUICE \$3PP & WATER BOTTLES \$4PP OR ENQUIRE ABOUT ADDITIONAL BEVERAGES SUCH AS SOFT DRINK



DAILY DELEGATES

FULL OR HALF DAY PACKAGES

FULL DAY DELEGATE PACKAGE \$65 PP | HALF DAY DELEGATE PACKAGE \$50 PP

FULL DAY PACKAGE INCLUDES

TEA & COFFEE STATION, MORNING TEA, LUNCH, AFTERNOON TEA, WATER & GLASSES, MINTS,
WRITING PADS, AND PENS

WORKING LUNCH \$25PP (CHOICE OF TWO)

CHEF SELECTION OF SANDWICHES

WHOLEMEAL OR WHITE, VEG OR MEAT

SALT & PEPPER SQUID W HOT CHIPS & GARLIC AIOLI

CRISPY CHIPOTLE CHICKEN STRIPS W HOT CHIPS & LIME AIOLI

RENDANG BEEF CURRY W STEAMED RICE

THAI GREEN CHICKEN CURRY W STEAMED RICE

BEEF SLIDERS W CHEESE, PICKLE & KETCHUP

CAJUN CHICKEN SLIDERS W CHIMMI CHURRI DRESSING

STEAMED BUNS W CRISPY PORK, ASIAN SALAD & CHILLI SOY

HALOUMI SALAD W CHILLI HUMMUS & SLAW

SPRING ROLLS W SWEET CHILLI SAUCE

GARDEN SALAD W HEIRLOOM CHERRY TOMATOES, CUCUMBER, RED ONION, FRESH HERBS, LOCAL
OLIVES, SPICED CHICKPEAS AND LEMON VINAIGRETTE

PLEASE NOTE WE CAN CREATE INDIVIDUAL PACKAGES BASED ON YOUR NEEDS, PLEASE ENQUIRE FURTHER WITH OUR EVENTS STAFF

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BEVERAGE PACKAGES



BEVERAGE PACKAGES

STANDARD

2 HOURS \$40PP

EXTEND PACKAGE \$5 PER PERSON PER HOUR

ADD SPIRITS \$10 PER PERSON PER HOUR (MIN 2 HOURS)

SELECTED TAP BEER & CIDER

WICKS SPARKLING, SAV BLANC & SHIRAZ

SOFT DRINK & JUICES

PREMIUM

2 HOURS \$50PP

EXTEND PACKAGE \$5 PER PERSON PER HOUR

ADD SPIRITS \$10 PER PERSON PER HOUR (MIN 2 HOURS)

SELECTED TAP BEER & CIDER

SHAW & SMITH SAV BLANC, PIKES REISLING BIRD IN HAND SPARKLING

VILLIAN & VIXEN SHIRAZ, GEMTREE TEMPRANILLO, SHAW FAMILY CAB SAV

PAXTON ROSE

SOFT DRINKS & JUICES