

# PLATED MENU OPTIONS



## Package 1:

### Option 1:

2 course menu with your choice of entree & main or main & dessert including a bread roll per person.

### Option 2:

3 course menu including entree, main & dessert including a bread roll per person.

### Entree:

*Creamy white bean soup with EVO and crusty bread*

*Baked spinach and ricotta cannelloni with rich tomato and basil Napoli V*

*Creamy pumpkin and chicken risotto with spinach and shaved parmesan cheese GF*

*Calamari Greek salad with cucumber, tomato, feta and tangy lemon dressing (cold dish) GF*

*Mushroom arancini with tomato tapenade and basil pesto*

### Main:

*Pan fried barramundi with smash chats, sauteed spinach and tomato dressing GF*

*Pan fried chicken breast with pumpkin smash, mushroom ragout, red wine jus and parsley crisp GF*

*Twice cooked pork belly with mashed sweet potato, broccolini, jus and crispy potato GF*

*Char grilled eye medallion (250g) with herb arancini cake, pumpkin wedge and red wine jus*

### Dessert:

*Sticky date pudding with butter scotch sauce and vanilla ice cream V*

*Creamy strawberry mousse with mixed berries compote GFV*

*Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V*

*Soft centered chocolate pudding with orange syrup and whipped cream V*

# PLATED MENU OPTIONS



## Package 1:

### Option 1:

*2 course menu with your choice of entree & main or main & dessert including a bread roll per person.*

### Option 2:

*3 course menu including entree, main & dessert including a bread roll per person.*

### Entree:

*Creamy white bean soup with EVO and crusty bread*

*Baked spinach and ricotta cannelloni with rich tomato and basil Napoli V*

*Creamy pumpkin and chicken risotto with spinach and shaved parmesan cheese GF*

*Calamari Greek salad with cucumber, tomato, feta and tangy lemon dressing (cold dish) GF*

*Mushroom arancini with tomato tapenade and basil pesto*

### Main:

*Pan fried barramundi with smash chats, sauteed spinach and tomato dressing GF*

*Pan fried chicken breast with pumpkin smash, mushroom ragout, red wine jus and parsley crisp GF*

*Twice cooked pork belly with mashed sweet potato, broccolini, jus and crispy potato GF*

*Char grilled eye medallion (250g) with herb arancini cake, pumpkin wedge and red wine jus*

### Dessert:

*Sticky date pudding with butter scotch sauce and vanilla ice cream V*

*Creamy strawberry mousse with mixed berries compote GFV*

*Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V*

*Soft centered chocolate pudding with orange syrup and whipped cream V*

# PLATED MENU OPTIONS



## Package 2:

### Option 1:

2 course menu with your choice of entree & main or main & dessert including a bread roll per person.

### Option 2:

3 course menu including entree, main & dessert including a bread roll per person.

### Entree:

Phoenix chicken Caesar salad with crisp bacon, egg, croutons and creamy dressing

Herb poached salmon with potato salad, cherry tomatoes and black olive dressing GF/DF

Twice cooked pork belly with chilli caramel and Asian salad GF/DF

Seared lamb rump with hummus, cherry tomatoes and rocket salad GF

Mushroom arancini with tomato tapenade and basil pesto

### Main:

Prosciutto wrapped chicken breast with creamy mushroom sauce on mashed potato, grilled asparagus and a beetroot wafer GF

Pan fried barramundi with coconut rice, garlic tossed green beans, ginger soy glaze and crunchy bean salad GF/DF

Grilled porterhouse (300g) on crispy onion mash, steamed broccolini and thyme jus GF

Braised beef with herb smash chats, sauteed spinach, gremolata and red wine jus

### Dessert:

Sticky date pudding with butter scotch sauce and vanilla ice cream V

Creamy strawberry mousse with mixed berries compote GF/V

Raspberry and white chocolate cheesecake with mixed berry compote and chocolate shard V

Soft centered chocolate pudding with orange syrup and whipped cream V

Chocolate mousse tart, whipped cream and honeycomb crumbs V

# PLATED MENU OPTIONS



## **Additional:**

### **Side dishes:**

*Please select 2 items to be served to the center of the table .*

*Garden salad with mixed greens and house dressing VG/DF/GF*

*Creamy mashed potato with crisp shallots V/GF*

*Baby potatoes with smoked paprika aioli V/DF*

*Buttered market fresh vegetable medley V/GF*

*Seasoned steak fries with garlic and herb aioli V*

### **Platters:**

*Mezze platter of homemade dips, marinated olives and warm Turkish bread*

*Antipasto with cured meats, marinated vegetables, fresh cheese and bread sticks*

*Assorted Australian cheeses with condiments and crackers V*

*Freshly sliced seasonal fruit platter VG/DF/GF*

# COCKTAIL MENU OPTIONS



## **Option 1:**

*Your choice of 6 canapes*

*2 cold selection*

*3 hot selection*

*1 substantial item*

## **Option 2:**

*Your choice of 7 canapes*

*2 cold selection*

*5 hot selection*

## **Option 3:**

*Your choice of 8 canapes*

*2 cold selection*

*5 hot selection*

*1 substantial item*

## **Cold selection:**

*Assorted sushi with soy sauce GF*

*Roasted pumpkin and feta bruschetta with EVO V*

*Grilled zucchini and feta bruschetta V*

*Flaked Tasmanian salmon on toasted brioche with dill mayo DF*

*Chicken rice paper rolls with spiced lime dressing GF/DF*

*Mini frittata with basil pesto V/GF*

*Mini cheese stuffed bell peppers with bread sticks V*

*Marinated olives with grilled flat bread V/DF*

*Char grilled corn on the cob with chilli mayo V/GF/DF*

# COCKTAIL MENU OPTIONS



## Hot selection:

- Lamb kofta with roasted garlic yoghurt GF*
- Mini beef cheeseburgers with smoked bbq aioli*
- Cajun chicken spare ribs and herb mayo DF*
- Crumbed zucchini and citrus mayo*
- Mini pizza with salami tomato and mozzarella*
- Lemon pepper calamari and garlic aioli DF*
- Crisp prawn twister with sweet chilli sauce*
- 3 cheese arancini cubes with tomato dressing*
- Homemade Angus beef and pork sausage rolls with relish*
- Polenta chips with sun blushed tomato aioli GF*
- Pumpkin and almond samosa with coriander yoghurt V*
- Chicken satay skewers with spicy peanut sauce*
- Assorted mini pies with tomato relish*
- Mini Dagwood dogs with spiced mustard ketchup*
- Cheese and beer croquettes with jalapeno mayo*
- Maltese pastizzi with ricotta and spinach V*

## Substantial selection:

- Beer battered fish and chips with tartare sauce and lemon DF*
- Hokkien noodle box with pork and Asian vegetables DF*
- Salt and pepper calamari with seasoned chips and aioli DF*
- Crumbed chicken tenderloin with chips and herb aioli*
- Butter chicken curry with steamed basmati and roti bread*
- Mini gourmet sausages with grilled onion and mustard sauce*
- Wild mushrooms and bacon pasta in creamy white wine sauce*
- Nasi goreng with shrimp, chicken and egg GF*

# DAY DELEGATE OPTIONS



## **Bread selection:**

*Crusty French baguette*

*Sesame Turkish bread*

*Artisan sourdough*

*Stone baked herb focaccia*

*Organic light rye*

## **Filling selection:**

*Shaved roast beef, grain mustard aioli and sliced tomato DF*

*Shaved double smoked ham, cheddar cheese, and tomato relish*

*Tandoori chicken with coriander yoghurt and cucumber*

*Cajun chicken with chipotle cream cheese and corn salsa*

*Creamy chicken, crispy bacon and wild rocket*

*Roasted sweet potato, red onion and chickpea with smoked paprika aioli V*

*Smashed veggie patty, roasted pumpkin, spiced tomato relish and cucumber V*

*Curried egg mayo with micro herbs V*

*Sopressa salami with sliced tasty cheese and basil pesto*

# PLATTER OPTIONS



## **Selection:**

*Cocktail spring rolls with soy sauce (50 pieces)*

*Mini vegetable samosa with sweet chilli (50 pieces)*

*Beef pies with tomato sauce (25 pieces)*

*Sausage roll with tomato relish (25 pieces)*

*Crumbed chicken tender with garlic aioli (30 pieces)*

*3 cheese arancini with herb aioli (30 pieces)*

*Assorted point sandwiches with chefs selected fillings V (40 pieces)*

*Pizza selection V*