

Group Menu Packages

Group Menu 1 – \$65 per person

Minimum 10 guests with meals served alternately for groups of over 25 guests

Entrees to share

Garlic pizza bread

Antipasto platter with traditional cold meats, marinated vegetables, roasted red peppers, and assorted dips served with bread

Fried lemon pepper calamari with Asian salad and garlic aioli

Main Course – *Your choice of*

Pan seared eye fillet on celeriac remoulade with baby carrots and wild mushrooms, finished with a red wine jus and garlic croutons

Fish of the day pan seared on crushed soft herb kipfler potatoes, green asparagus, sunblushed tomatoes, kalamata olives and champagne cream

Pork loin on a smoked mozzarella polenta with a ragout of pancetta lardons, carrot batons, broad beans, pumpkin and baby gem lettuce finished with a cherry jus

Desserts – *Your choice of*

Chocolate pithivier, banana mousse, peanut brittle, mascarpone ice cream with a confiture de lait
Strawberry crème brulee with strawberry cheesecake foam and shortbread crumble

Group Menu 2 – \$75 per person

Minimum 10 guests with meals served alternately for groups of over 25 guests

Entrees – *Your choice of*

Lamb shank parcel on a bacon and potato rosti with baby onions, shemiji mushrooms and sauce soubise

House cured smoked salmon gravlax with a vichyssoise foam, potato and dill blini, orange puree and a watercress salad and lime dressing

Duck salad of roast baby beets, globe artichokes, salad leaves and a black olive puree, finished with a sweet red wine vinaigrette

Main Course – *Your choice of*

Pan seared eye fillet on celeriac remoulade with baby carrots and wild mushrooms, finished with a red wine jus and garlic croutons

Fish of the day pan seared on crushed soft herb kipfler potatoes, green asparagus, sunblushed tomatoes, kalamata olives and champagne cream

Pork loin on a smoked mozzarella polenta with a ragout of pancetta lardons, carrot batons, broad beans, pumpkin and baby gem lettuce finished with a cherry jus

Desserts – *Your choice of*

Pistachio cake with fresh apple, pistachio soil, apple sorbet, mint jelly and pea shoots

Strawberry crème brulee with strawberry cheesecake foam and shortbread crumble

Chocolate pithivier, banana mousse, peanut brittle, vanilla bean ice cream and a confiture de lait

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Group Menu 3 – \$80 pp - 3 course / \$90 pp – 4 course / \$100 pp –5 course

Minimum 10 guests with meals served alternately for groups over 30 guests

Canapés on arrival – *Your choice of three*

Hand rolled vegetable and hoi sun rice paper rolls with Asian dipping sauce (v/gf)

Smoked salmon and ocean trout roulade

Truffled beetroot, fetta and roasted walnut tartlet

BBQ pork, spring onion and ginger tartlet with crispy leek

Red onion and Persian fetta puff pastry tarts

Tempura chilli prawns with a soy and lemon grass infused sauce

Entrée - *Your choice of three for selection on the day*

Pan seared scallops with a macadamia crust on creamed leek with a pea mousse, capsicum salsa and saffron rouille

Pork belly with a spiced pear puree, bubble and squeak croquette, pickled watermelon radish and snow pea tendrils

Duck and wild mushroom terrine with a fig compote, watercress salad and game jus

Tempura courgette flower of roasted garlic, red capsicum and ricotta with a parsnip mousse, yellow sun blushed tomatoes, asparagus, and a tomato gazpacho sauce

Main Course - *Your choice of three for selection on the day*

Pan seared eye fillet on celeriac remoulade with baby carrots beef cheek tortellini and a wild mushroom mousseline, finished with a red wine jus and garlic croutons

Fish of the day pan seared on crushed soft herb kipfler potatoes, green asparagus, sunblushed tomatoes, kalamata olives and champagne cream

Duck breast on orange and star anise infused confit beetroot with cocotte potatoes, pumpkin mousse, watercress and a blackberry game jus

Herb crusted rack of lamb with chive spaetzle, artichokes and ratatouille served with a cep cream

Cheese Plate

A selection of well matured cheese with traditional accompaniments

Dessert - *Your choice of three for selection on the day*

Chocolate pithivier, banana mousse, peanut brittle, vanilla bean ice cream and confiture de lait

Strawberry crème brulee with strawberry cheesecake foam and shortbread crumble

Pistachio cake with fresh apple, pistachio soil, apple sorbet, mint jelly and pea shoots

Ginger chiffon cake with a ginger custard, fresh honeycomb, raisin puree and a pumpkin gelato