



Curated menu

Artisan breads with unsalted butter

CANAPÉS – select three

California rolls (GF)

Ocean trout & chive tartlet

Prawn rice paper rolls (GF)

Chicken & wild herb crostini

Rare roast beef with
horseradish cream

Corn fritter, tomato chutney
& goat's cheese

Smoked salmon, crème fraîche
& baby capers

Salt roasted beetroot, goat's
cheese & pumpkin stack

Cherry tomato & feta bruschetta

Crispy pork belly with nam jim (GF)

Vegetarian spring roll

Glazed buttermilk chicken (GF)

Karaage squid, yuzu kewpie

Honey sesame king island prawn

Chorizo & feta skewer

Kimchi beef (GF)

Thai chicken laab (GF)

ENTRÉE – select two

Red snapper ceviche, micro
herb salad (GF)

House cured ocean trout
with pickled fennel & crispy
shallot salad (GF)

Mesquite smoked chicken salad
with roasted hazelnuts & chilli
poached pear (GF)

Roasted butternut squash, salt
roasted beetroot, meredith goat's
cheese feta, macadamia &
beetroot chips (GF)

Honey soy roasted duck breast,
red chard, pea shoots, lychees
& crispy leeks

Crisp pork belly, with nam jim
green apple salad (GF)

Grilled halloumi, roasted cherry
tomatoes, charred corn, seasonal
leaves, mustard dressing (GF)

Bresaola & roquette salad &
bocconcini (GF)

Crisp barramundi with pearl
cous cous salad

Garlic prawn pappardelle with
chorizo crumble

MAIN – select two

Lemon crusted Atlantic salmon,
warm potato & pancetta salad,
baby spinach, mousseline sauce,
lemon myrtle oil

Roast duck breast, crispy chats,
bokchoy, Grand Marnier orange
glaze & orange crisps

Roast pork fillet, choy sum,
with Tuscan chickpea, chorizo
& bush tomato ragout (GF)

Venison loin pan roasted, baby
spinach, cumberland sauce &
goat's cheese, duck fat &
rosemary chats (GF)

Corn fed free roaming chicken
supreme with crisp pancetta,
kumara & sage gnocchi with
garlic kale & rich porcini
mushroom sauce

Roast barramundi fillet, warm
sweet potato & coriander salad,
asparagus spears, beurre blanc (GF)

Grilled butternut & zucchini stack with
charred halloumi, lemon & pickled
cucumber salsa (GF)

Handmade basil, pecorino &
capsicum gnocchi with tomato,
roquette & buffalo mozzarella

PETIT FOURS

Presented as a chef's curated
selection, thoughtfully chosen to
complement seasonal availability

Premium coffee & assorted teas
served to guests