

***Chef charge applicable to all canape menus (3-4 hour rates)
Mon to Fri - \$270, Sat - \$285, Sun - \$310**

Formal Dining Menu

**2 course available only = \$90pp
Maximum 24 guests/Minimum charge 20 guests
Additional canapes for entrée or dessert available**

Entrée-

Seared sea scallops with fresh peas and lemon vinaigrette
Smoked freekah risotto with zucchini, saffron and baby herbs
Golden roast duck broth with duck and mushroom tortellini
Salad basque with fennel, baby leeks, shaved ewes milk cheese and walnut dressing
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Pan seared sea scallops with a salad of tomato and chives with white wine dressing
Pork belly with grape, apple and walnut salad
Cured snapper with charred onions, radish and basil oil
Poached marron, lemon broth, and heirloom tomatoes
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Crumbed confit garlic, rare duck breast and shiitake mushrooms
Cauliflower panna cotta with pickled cauliflower and parmesan shortbread
Caramelised haloumi with asparagus, olives and lemon
Smoked sweet potato with caramelised onion and goats cheese
King mushroom with onion soubise, crispy onions and pickled radish
Sydney rock oysters with dill, cucumber and gin
Braised octopus with semi dried cherry tomatoes, chives and basil

Main-

Grass fed fillet of beef with Paris mash, heirloom carrots and bordelaise sauce
Braised brisket with caramelised carrot puree, parmesan shortbread and shiraz jus
Rack of lamb with fine ratatouille, confit garlic, pea tendrils and lamb jus
Pork belly with smoked parsnip and apple
Sous Vide chicken thigh with cauliflower puree and morel butter
Smoked beef with parsnip and red wine
Lamb rump with black garlic and caramel onions
Spatchcock with mushroom and thyme mousse, cavolo nero and chicken jus
Crispy skin snapper with tempura zucchini flower, asparagus and sorrel sauce
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs

Charred beef sirloin with chimichurri, asparagus and wilted cherry tomatoes
Poached lamb backstrap with celeriac puree and pea foam

Dessert-

Dark chocolate dacquoise with cherry jelly and chocolate mousse
Salted caramel panna cotta with spiced oranges and almond wafer
Rhubarb and pistachio tart with orange blossom and cream
Pimms jelly, cucumber sorbet and strawberries
Dark chocolate ganache, soft nougat, burnt caramel and honey wafer
Mead poached peach and vanilla meringue mille feuille with mango sorbet
Coconut mousse, strawberry consommé and chocolate popping candy
Blueberry trifle with vanilla bean custard
Elderflower jelly with berries and double cream
Strawberry fool
Muscat bavarois with stewed prunes and raspberry palmier

Additional Canapes

Gold Range - \$5.50

Diamond Range - \$7.50

Platinum Range - \$9.00

Dessert Range - \$5.50

Slider Range - \$9.00

Substantial Range - \$10.50