

Sit Down Menu



Entrees

- Chilli jam prawns, thai basil and green mango salsa
- Hot smoked trout, cornichons, red onion and horseradish cream drizzle
- Timbal of crab w avocado, tomato salsa and mixed herb salad
- Caramelised onion, lemon thyme, goats curd tart w micro herb salad
- Chargrilled asparagus, slow roasted vine tomatoes, torn buffalo mozzarella and vincotto dressing
- Roasted peking duck, soba noodle, shredded vegetables and ginger asian dressing
- Antipasto plate of chargrilled vegetables, cured meats, olives and house made grissini

Mains*

- Salt and pepper crusted yearling beef fillet w potato galette, dutch carrots, bean and shiraz jus
- Coriander, honey marinated lamb fillet w herb crumb, sweet potato wedges, lemongrass crème fraiche
- Sage and pancetta wrapped chicken breast, marsala sauce w sweet corn fried polenta or lemon risotto
- Charred sumac and lime, pomegranate molasses chicken on spiced sweet potato puree and broccolini
- Roast chicken breast w saffron, hazelnut and honey on paris mash
- Preserved lemon and dill crusted salmon fillet w roasted potato discs and aioli
- Herb crusted blue eye cod, fined diced ratatouille, smashed potatoes and aioli
- Five spiced duck, bok choy w plum and ginger glaze

** All main selections are accompanied by fresh seasonal vegetables and sourdough rolls w butter.*



Sit Down Menu (continued)

Desserts

- French baked apple flan and vanilla bean ice cream
- Fresh raspberry and mascarpone tart, marinated berry medley
- Lemon and raspberry basque cheese cake
- Vanilla and lime panacotta, seasonal fresh berries
- Delicious bittersweet chocolate and rhubarb tart w praline dust
- Sticky date pudding w butterscotch sauce
- Ginger wine poached pears and vanilla syrup w sesame wafer
- Raspberry pavola roulade and marinated berry compote
- Farmhouse three cheese selection, seasonal fruits, quince paste w crackers
- Selection of petit fours



Sit Down Menu (continued)



Terms and Conditions

- **Deposit**

You will be issued with an invoice for \$500 + GST this is required to book in your date and allows us to commence organisation and booking of any additional services that you may require.

This invoice can be paid via direct deposit or credit card (credit card payments incur a 2.2% surcharge on total invoice cost.)

- **Balance**

If your event doesn't have any external hire, we will invoice you for the full amount prior to your event. If your event does have hire and we are organising that hire – we will issue an invoice within seven days after your event, to allow for any extra charges that may arise from the external hire.

- **Final Numbers**

Final numbers must be confirmed 5 days prior to the function date and may only increase after that time

- **Cancellations and Postponements**

If you decide to cancel or postpone your event, please contact us as soon as possible.

Cancellations made more than 2 weeks before the function date will have the deposit fully refunded.

Please Note: postponements or cancellations within 48 hours of your event will incur a fee of 100% of the deposit.

