

# Alternate Drop Menu



## Canapes

- Pumpkin, Pea & Sage Arancini with Burnt Butter Mayonnaise (V)
- Chicken, Pine Nut & Brie Filo Parcels (N)
- BBQ Pork & Vegetable Rice Paper Rolls (GF, LF, V)
- Vegetarian Spring Rolls & Plum Sauce (V, LF)
- Quince & Manchego Crostini (V, GF)
- Pork, Green Peppercorn & Prune Mini Sausage Rolls
- Salt & Pepper Squid, Lemon Mayonnaise
- Spiced Lamb Meatballs, Mint & Chilli Raita (GF)
- Satay Chicken Skewers, Spiced Peanut Sauce (GF, LF)
- Chilli, Chicken & Lime Empanadas, Whipped Goats Cheese
- House-made Tomato, Olive & Feta Quiche (V)
- Tartlets of Tomato Conserve, Dried Olive & Labna (V, GF)
- Curried Chicken & Toasted Almond Wonton Cups (LF, N)
- House-made Beef & Mushroom Mini Pies (LF)
- Potato, Truffle, Chive & Mozzarella Frittata (V, GF)
- Beef Short-Rib Skewers, Orange & Chipotle Glaze (GF, LF)
- Steamed Pork Dumplings, Shoaxing Dipping Sauce (LF)
- Crisp Lamb Belly, Raddicchio Jam + Baked Parmesan (GF)
- Baked Asparagus, wrapped in Proscuitto, Confit Garlic + Ras El Hanout (GF, LF)

## Premium Canapes

- Ginger Caramel Glazed Tempura Prawn Tails (LF)
- Port Stephens Rock Oysters, Cucumber Mignonette (GF, LF)
- Peking Duck, Cucumber & Hoi Sin Roulade
- Shelled King Prawns, Salsa Salmoriglio (GF, LF)
- House-cured Ocean Trout, Chickpea Miso, Japanese Mayonnaise, Crispbread (GF, LF)
- Kaffir Lime Fish Cakes, Soy Mirin Dipping Sauce (GF, LF)
- Cantonese Spiced Scampi Tail, Sushi Rice + Pickled Radish (GF, LF)

\*We can cater to all dietary requirements

10% surcharge applies to catering on Sundays and Public Holidays.

## Entree

CRISP SHREDDED DUCK Asian Slaw, Kewpie Mayonnaise, Toasted Sesame (GF LF)

CONFIT CHICKEN Pickled Radicchio, Crisp Skin, Charred Onion, Thyme & Paprika Yoghurt (GF)

SLOW-COOKED PORK BELLY Red Miso Glaze, Crackling, Pickled Pear, Snowpea & Bean Shoots (LF)

BAKED BEETROOT Whipped Feta, Caramelised Apple, Baby Chard, Walnut, Caper & Horseradish Salsa (V GF)

KING PRAWN Asparagus, Caper Leaves, Tomato & Parsley, Bagna Couda (GF)

BBQ OCEAN TROUT Wholemeal Blini, Green Beans & Honey Dijon Dressing

GRILLED HALOUMI Braised Carrot + Cumin, Carrot Puree, Smoked Almond (V GF)

## Standard Mains

BEEF FLANK Stone Milled Polenta, Tomato Jam, Braised Leeks & Peppercorn Jus (GF)

PORK BELLY Crackling, Caramelised Confit Fennel, Caraway Spiced Red Cabbage & Puffed Buckwheat (GF)

BRAISED OSSO BUCCO White Bean Caponata, Caramel Vinegar & Fried Eschallots (GF)

CHICKEN SUPREME White Onion Puree, Broccolini, Corn & Ginger Salsa, Jus (GF LF)

CONFIT DUCK LEG Pearl Barley, Plum Hoisin, Choy Sum & Crisp Lotus Root (LF)

POTATO FONDANT Roast Peppers, Black Olive, Tomato Consommé & Herb Mayonnaise (GF)

HOT & SOUR AUBERGINE Braised Farro, Roasted Grape & Fried Thai Basil (LF)

## Premium Mains

BEEF SIRLOIN Potato Gratin, Mushroom Duxelles, Bearnaise Sauce (GF)

SALMON FILLET Cauliflower Cream, Asparagus, Roast Artichoke & Sauce Vierge (GF LF)

MAPLE GLAZED DUCK BREAST Apple Spiced Lentils, Grilled Baby Gem, Jus (GF LF)

LAMB RUMP Black Garlic Dressing, Beetroot Relish, Dutch Carrot & Pinenut Crumble (GF LF)

ROAST MARKET FISH Pepperonata, Sauce Gribiche & Potato Crisps (GF LF)

## Dessert

BAKED NEW YORK CHEESECAKE Berry Compote, Vanilla Mascarpone (GF)

VANILLA PANNA COTTA Pineapple, Mint & Black Pepper Salsa (GF)

LEMON MERINGUE TART Raspberry & Lemon Sherbet (GF)

ALMOND, COCONUT & STRAWBERRY DACQUOISE Crème Fraiche

CHOCOLATE & HAZELNUT PUDDING Poached Pear, Candied Orange (GF)

SAGO TART Crème Anglaise, Stewed Seasonal Fruit

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