

Banquet 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.

Standard Mains

ROAST CHICKEN Chimichurri Salsa (GF LF)
BEED RUMP CAP red wine jus (GF)
BARBECUED BEEF TRI TIP Master-Stock & Togerashi (GF LF)
SLOW-ROAST LAMB BELLY pomegranate glaze (GF LF)
RED ROAST PORK NECK Lychee & Crisp Shallot (GF LF)
36 HOUR SLOW-COOKED SHORT-RIB OF BEEF Grain Mustard Jus (GF LF)
ROASTED LAMB SHOULDER Fennel, Garlic & Rosemary Marinade (GF LF)
CONFIT OF PORK BELLY with Crackling & Mustard Fruit (GF LF)

Premium Mains

SALMON SIDES lightly cured & smoked in-house, Lemon Vinagrette (GF LF)
PEKING DUCK hoi sin glaze (LF)
ROASTED SCOTCH FILLET Balsamic Glazed Peppers & Baby Onions
MARKET FISH with Asparagus, Tomato & Pink Peppercorn Dressing

Vegetable Sides

STEAMED BABY POTATOES in parsley & garlic butter (GF V)
ROASTED ROOT VEGETABLES rosemary salt (GF LF V)
SLOW-ROAST CAULIFLOWER Creamed Leek & Grana Padano (GF V)
ISRAELI COUS COUS apricot, almond, feta, corriander (V)
KALE, Eschalot, Chilli & Balsamic (GF LF V)
STEAMED GREEN BEANS Almond, Oregano, Lemon (GF LF V)
BAKED POTATO GRATIN in garlic cream (GF V)
TRADITIONAL RATATOUILLE (GF LF V)

Salad Selections

CAPRESE vine ripened tomato, buffalo mozzarella, fresh basil (GF V)
GREEK feta, olive, capsicum, eggplant, mesclun, balsamic glaze (GF V)
GARDEN cherry tomato, red onion, cucumber, honey mustard dressing (GF LF)
POTATO bacon, shallot, sun-dried tomato, parsley, garlic aioli (GF LF)
ROCKET pear, parmesan, pine nut, balsamic glaze (GF V)
CAESAR cos, bacon, parmesan, croutons, anchovy, egg
COLESLAW cabbage, carrot, shallot, macadamia, mayonnaise (GF LF V)

*We can cater to all dietary requirements

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