

Alternate Drop Menu



Canapes

Three Cheese Arancini, Spiced Tomato Chutney (V)

Chicken, Creamed Leek & Truffle Vol au Vent

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

Beef Kofta, Barbeque Cranberry Glaze (GF DF)

Satay Chicken Skewers, Spiced Peanut Sauce (GF, LF)

Chilli, Chicken & Lime Empanadas, Whipped Goats Cheese

House-made Tomato, Olive & Feta Quiche (V)

Tartlets of Radicchio Jam & Fetta (V, GF)

Curried Chicken & Toasted Almond Wonton Cups (LF, N)

House-made Beef & Mushroom Mini Pies (LF)

Courgette, Herb & Mozzarella Frittata (V, GF)

Beef Short-Rib Skewers, Orange & Chipotle Glaze (GF, LF)

Steamed Pork Dumplings, Shoaxing Dipping Sauce (LF)

Sticky Lamb Belly, Plum Hoisin & Shallot (LF)

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

Grilled King Prawns, Sweet & Spicy Dressing (GF, LF)

Cured Ocean Trout, Rotolo, English Spinach, Salsa Salmoriglio (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

- GLAZED LAMB SHANK Smoked Onion Soubise, Gai Lan, Piperade Jus (GF LF)
CONFIT CHICKEN Spiced Eggplant, White Bean Puree, Tomato Vinaigrette (GF, LF)
SLOW-COOKED PORK NECK Congee, Shitake, Shallot, Shiso Pesto
KING PRAWN Pea Puree, Asparagus, Broadbean, Lemon Butter, Capers Leaf (GF)
FRIED SARDINES, Fregola, Tomato, Fennel & Parsley Salsa
GRILLED HALOUMI Braised Carrot & Cumin, Carrot Puree, Smoked Almond (V GF)

Standard Mains

- BEEF TRI-TIP Mountain Pepperberry, Beetroot Relish & Reduction, Dutch Carrot
PORK BELLY Crackling, Charred Cabbage, Date Puree & Toasted Seeds (GF)
CHICKEN SUPREME White Onion Puree, Broccolini, Corn & Ginger Salsa, Jus (GF LF)
CONFIT DUCK LEG Chickpea Miso Glazed King Oyster Mushroom, Bok Choy, Fried Shallot (LF)
BUTTER ROAST CAULIFLOWER Tahine Cream, Pomegranate, Sumac & Pine Nut Crumble

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 Sour Cream Kipfler Potato, Braised Witlof, Orange Jus (GF LF)
ROAST MARKET FISH Pepperonata, Sauce Gribiche & Potato Crisps (GF LF)

Dessert

- BUTTERSCOTCH APPLE Fried Katifi, Crème Fraiche, Almond Praline
MILK & STRAWBERRY GATEAUX White Chocolate Mousse
LEMON MERINGUE TART Raspberry & Lemon Sherbet (GF)
CHOCOLATE & HAZELNUT PUDDING Poached Pear, Candied Orange (GF)
COCONUT RICE Seasonal Fruit Compote, Molasses Feuilletine, Candied Coconut

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