

Banquet 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.

Standard Mains

ROAST CHICKEN Chimichurri Salsa (GF LF)

BEEF RUMP CAP Red wine jus (GF)

BARBECUED BEEF TRI TIP Master-Stock & Togerashi (GF LF)

LAMB RIBS pomegranate glaze (GF LF)

RED ROAST PORK NECK Lychee & Crisp Shallot (GF LF)

36 HOUR SLOW-COOKED SHORT-RIB OF BEEF Stout & Marrow Sauce (GF LF)

ROASTED LAMB SHOULDER Ras el Hanout Curry Sauce (GF LF)

CONFIT OF PORK BELLY Crackling & Mustard Fruit (GF LF)

Premium Mains

SALMON SIDES lightly cured & smoked in-house, Lemon Vinagrette (GF LF)

STICKY QUINCE DUCK MARYLAND (LF)

ROASTED SCOTCH FILLET Balsamic Glazed Peppers & Baby Onions

MARKET FISH with Asparagus, Tomato & Pink Peppercorn Dressing

Vegetable Sides

ROAST POTATOES garlic & rosemary (GF LF V)

CHARRED BROCCOLI Harrissa, Dukkah (V)

SLOW-ROAST CAULIFLOWER Creamed Leek & Grana Padano (GF V)

ISRAELI COUS COUS mixed peas, spinach & black garlic (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)

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