

BREAKFAST

CONTINENTAL

One hour duration, stand up

Buffet service of food and beverage

20

HEALTHY LITE

One hour duration, stand up

Buffet service of food and beverage

24.5

COCKTAIL

Two hour duration

Cocktail service of food and beverage

33

PLATED

Two and a half hour duration

Table service of food and beverage

45

BUFFET

Two and a half hour duration

Buffet sit down service of food and beverage

45

MORNING, AFTERNOON TEA

Half hour duration, stand up, buffet service of food and beverage

Morning tea menu one

13.5

Morning tea menu two

22

Afternoon tea menu one

13.5

Afternoon tea menu two

22

CONFERENCE

MENU ONE

Full day

65

Half day

55

MENU TWO

Full day

70

Half day

60

MENU THREE

Full day

85

Half day

75

ADDITIONAL

Orange juice and mineral water

4

Cheese or fruit platter

8

Cheese and fruit platter

10

All day seasonal fruit station

6

Coffee espresso upgrade

POA

Fresh juice bar

POA

BREAKFASTS & MORNING AND AFTERNOON TEAS

ALL PRICES LISTED PER PERSON

PRICES EXCLUDE GST

ROOM HIRE MAY APPLY DEPENDING ON SETUP AND THE FOOD AND BEVERAGE SPEND

MINIMUM VIEWING ROOM - 50 GUESTS

MINIMUM RIVERVIEW ROOM - 100 GUESTS

MINIMUM FULL VENUE - 150 GUESTS

CONFERENCE

FULL DAY – ARRIVAL COFFEE AND TEA, MORNING TEA, LUNCH, AFTERNOON TEA

HALF DAY – MORNING OR AFTERNOON TEA, LUNCH

MINIMUM NUMBERS – VIEWING ROOM – 30 GUESTS

MINIMUM NUMBERS – RIVERVIEW ROOM – 100 GUESTS

ROOM HIRE COMPLIMENTARY, PUBLIC HOLIDAY SURCHARGE 20%

LUNCH

TWO COURSE 95
Three hour duration
Premium beverage package

THREE COURSE 120
Three hour duration
Premium beverage package

DINNER

TWO COURSE 120
Four hour duration
Premium beverage package

THREE COURSE 135
Four hour duration
Premium beverage package

SHARED TABLE 150
Four hour duration
Premium beverage selection

SUPERIOR 170
Four hour duration
Superior beverage package

ADDITIONAL
Alternative entrée, main, dessert 4 per course
Pre-dinner canapés 6
Sides 7
Arrival spirits package 15
Arrival cocktail from 12
Arrival glass of Champagne 25
Coffee espresso upgrade POA
Deluxe beverage package upgrade POA
Superior beverage package upgrade POA

COCKTAIL

ONE HOUR 40
Six hot and cold canapés
Premium beverage package

TWO HOUR 75
Eight hot and cold canapés
Premium beverage package

THREE HOUR 94
Eight hot and cold canapés
Two bite and bit or slider
Premium beverage package

FOUR HOUR 116
Eight hot and cold canapés
Two bite and bit or slider
One gourmet plate / bowls
Premium beverage package

FIVE HOUR 140
Seven hot and cold canapés
Three gourmet plate / bowls
Premium beverage package

ADDITIONAL
Canapé 6
Bite and a bit or slider 8
Gourmet plate / bowl (from per item) 15
Dessert canapé 5
Cocktails from 15
Arrival glass of Champagne 25
Deluxe beverage package upgrade POA
Superior beverage package upgrade POA

ALL PRICES LISTED PER PERSON
PRICES EXCLUDES GST
MINIMUM 50 GUESTS
PUBLIC HOLIDAY SURCHARGE 20%

FOOD STATIONS

GRAZING TABLE

Oyster bar	16
Charcuterie and cheese table	25
Glazed ham table	16
Cheese table	16
Dessert table	16

LIVE ACTION STATIONS

Paelleria	20
Suadero tacos	24
Yum cha	24
Seafood raw bar	35



FOOD STATIONS ONLY AVAILABLE WITH COCKTAIL PARTY

ALL PRICES LISTED PER PERSON
PRICES EXCLUDES GST
MINIMUM 100 GUESTS
PUBLIC HOLIDAY SURCHARGE 20%

BREAKFAST

CONTINENTAL

Individual organic granola berry parfait pots **v**
Mini danish pastry selection **v**
Fresh baked mini muffins **v**
Double smoked bacon and egg tarts
Spinach and maffra cheddar tarts **v**
Orange juice and apple juice
Coffee and selection of teas

HEALTHY LITE

Paleo granola **v GF**
Banana and cranberry energy loaf **v GF**
Avocado smash **GF VEG**
Cut fruit, passionfruit ginger dressing **v GF**
Sustainable salmon and asparagus tart
Orange juice and apple juice
Coffee and selection of teas

COCKTAIL

Mini fruit skewers, kaffir lime syrup **v**
Organic granola berry parfait pots **v**
Assorted mini danish pastries **v**
Potato bacon roesti with sour cream and watercress **GF**
Corn cake with smoked salmon and crème fraiche
Parmesan and broad bean frittata **v GF**
Caramelised leek, goat's cheese and spinach tart **v**
Wild mushroom, feta and tomato bruschetta **v**
Orange juice and apple juice
Coffee and selection of teas

PLATED

Seasonal fruit platter
Danish pastries

Select 1

Poached eggs, sweetcorn and zucchini fritter, prosciutto, rocket, relish
Scrambled eggs, double smoked bacon, confit tomato, turkish pide
Mediterranean BLT: crispy bacon, tomato, pea guacamole, bread
Smoked salmon, dill and camembert frittata, roast tomato, rocket, aioli **GF**
Scrambled eggs, cheesy cornbread, baby spinach, roast tomato **v**
Leek, potato and chorizo focaccia, baked eggs, rocket, tomato relish
Orange juice and apple juice
Coffee and selection of teas

BUFFET

Seasonal fruit platters **v**
Selection of danish pastries **v**
Organic nut granola and yoghurt parfait **v**
Scrambled eggs, bacon, chicken, herb breakfast chipolatas **GF**
Roasted field mushrooms with thyme and garlic **v**
Slow roasted vine tomatoes with fresh herbs **v**
Sweetcorn and zucchini fritters, potato tortilla, tomato relish **v**
Orange juice and apple juice
Coffee and selection of teas



MORNING AND AFTERNOON TEA

MORNING TEA ONE

Chewy almond cookie **GF**
Mini fresh fruit muffins
Iced water
Coffee and tea selection

MORNING TEA TWO

Assortment of mini Danish pastries
Apple, berry oat bar **GF**
Olive, feta, sundried tomato muffin **v**
Smoked salmon, dill frittata **GF**
Iced water, orange and apple juice
Coffee and tea selection

AFTERNOON TEA ONE

Freshly baked cookies
Orange polenta cake **GF**
Iced water
Coffee and tea selection

AFTERNOON TEA TWO

Lemon and lavender melting moments
Chewy triple chocolate brownie **GF**
Harry's Bar sandwich
Poached chicken, walnut and celery
Caramelised leek and maffra cloth aged cheddar tart **v**
Iced water, orange and apple juice
Coffee and tea selection

v = vegetarian, **VEG** = vegan, **GF** = gluten free

CONFERENCE MENU ONE

Arrival

Beverages only

Morning tea

Select two items

Lunch

Select four sandwiches (2 pp)

Select three salads

Select one tart and frittata (1 pp)

Platters of sliced fresh fruit

Afternoon tea

Select two items

Beverages for each break

Coffee, tea selection, iced water

Orange juice for lunch only

CONFERENCE MENU TWO

Arrival

Beverages only

Morning tea

Select two items

Lunch

Select two cold buffet selection

Select three salads

Freshly baked bread rolls

Platters of sliced fresh fruit

Afternoon tea

Select two items

Beverages for each break

Coffee, tea selection, iced water

Orange juice for lunch only

CONFERENCE MENU THREE

Arrival

Beverages only

Morning tea

Select two items

Lunch

Select three hot dishes

Select three salads

Sliced baguette

Platters of sliced fresh fruit

Afternoon tea

Select two items

Beverages for each break

Coffee, tea selection, iced water

Orange juice for lunch only





MORNING AND AFTERNOON TEA

SWEET

Orange polenta cake **GF**
 Freshly baked muffins
 Danish pastries
 Buttermilk scones, house jam and cream
 Cornflake cookie
 Honey oat bar
 Fresh fruit skewers **GF**
 Lemon and lavender melting moment
 Anzac cookies
 Flourless peanut chocolate cookies **GF**
 Chocolate salted caramel popcorn brownie
 White chocolate lamington
 Mini carrot cake with citrus frosting
 Strawberry financier
 Orange blossom friand
 Limoncello meringue pie
 Apricot vanilla cashew bar **GF VEG**
 Matcha protein bar **GF VEG**
 Carob brownie **GF VEG**

SAVOURY

Double smoked ham and Maffra cheddar croissant
 Mushroom artichoke and feta tart **v**
 Smoked salmon, kale and caper tart
 Smoked salmon and dill cream cheese scone
 Bacon and egg tart
 Pumpkin, ricotta and pea frittata **v GF**
 Breakfast muffin **GF**
 Olive, feta and sundried tomato muffin **v**
 Banana, walnut and apricot bread
 Fig and walnut friand
 Mini sausage rolls, bush tomato relish
 Finger sandwiches
 Harry's Bar sandwich - chicken and walnut
 Fresh fruit skewers **GF**

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SANDWICHES

Roast beef with grilled onions, rocket and tomato jam on sourdough
 Smoked salmon and cream cheese bap roll
 Tuna, celery and mayonnaise sandwich
 Roast lamb, artichokes, olive pesto on ciabatta
 Roast chicken Waldorf on rye
 Shredded organic chicken and corn mayonnaise
 Milanese salami, pimentos and herbed ricotta focaccia
 Bangalow ham, Maffra cheddar and house pickle baguette
 Turkey, cranberry, avocado crusty roll
 Vegetable quinoa, hummus, roast aubergine in gluten free wrap **v VEG GF**
 Pumpkin, ricotta and harissa wrap **v GF**
 Smoked salmon mini bagels
 Chicken schnitzel on Turkish bap
 Roast Greek lamb, pumpkin, hummus wrap **GF**
 Eggplant schnitzel, taleggio and tomato jam pillows **v**
 Beef brisket, beetroot relish, soybean and linseed
 Roast pork, pumpkin baby spinach, apple sauce on sourdough
 Egg, watercress and mayonnaise bap **v**

SALADS

Ancient grains, herbs and sweet chilli ranch dressing **v**
 Barbecued pumpkin, red onion, chilli cous cous **v**
 Barbecued baby carrot and feta salad with honey lemon dressing **v GF**
 Shaved mushroom, parmesan and fennel with pine nuts **v GF**
 Grilled broccoli with whipped feta and toasted cumin **v GF**
 Curly kale, mung bean and peanut slaw **v GF**
 Crunchy kale and walnut salad, tahini maple dressing **GF VEG**
 Iceberg lettuce, oven roasted cherry tomatoes, ranch dressing **v GF**
 Spicy corn, bean and avocado salad **v GF**
 Cannellini bean, green bean and cherry tomato salad **v GF**
 Crispy Asian coleslaw **v**
 Heirloom tomatoes, raspberries, burrata and raspberry vinaigrette **v GF**
 Greek pasta salad **v**
 Lentil, roasted capsicum and walnut salad **v GF**
 Potato, avocado, lemon and cress **v GF**
 Southern gold potato and dill cucumber salad **v GF**
 Rocket, asparagus and parmesan salad **v GF**
 Radicchio and fennel slaw, walnut oil **v GF**

SAVOURY TARTS AND FRITTATA

Barbecued broccoli, pea and ham tart
Bacon, cheddar and egg tart
Feta, pumpkin and tarragon tart **v**
Potato, onion and sheep's curd tart **v**
Asparagus and parmesan tart **v**
Salt baked celeriac and aged gruyere frittata **v GF**
Kale, red pepper and goat's cheese frittata **v GF**
Ocean trout, dill and leek frittata **GF**

HOT DISHES

Moroccan chicken tagine with aromatic cous cous
Beef rendang on coconut rice with cucumber relish **GF**
Barbecued curried whole cauliflower with green mango chutney **VEG GF**
Penne pasta with roast tomato, aubergine, feta and baby spinach **v**
Layered vegetable lasagne with roasted tomato sauce **v**
Chicken, olive and preserved lemon tagine **GF**
Braised lamb with chickpeas, red peppers and harissa **GF**
Pappardelle with beef ragout and wild mushrooms
Calamari and prawn nasi goreng **GF**
Shepherd's pie with mustard pommes puree **GF**
Beef, black bean and cashew nut stir-fry **GF**
Linguini with chorizo, pea and feta cream sauce

COLD BUFFET

Platters of thyme, lemon and garlic, roasted chicken **GF**
Coconut and kaffir roasted chicken with ginger dressing **GF**
Char-grilled lamb, roasted onion, polenta and pimento salad **GF**
Vietnamese lemongrass beef and rice noodles **GF**
Rare roasted beef sirloin, roasted beetroots, salsa verde **GF**
Roasted loin pork, ginger pear relish **GF**
Char sui pork, prawn and smoked chicken noodle salad
Confit of Huon salmon nicoise salad **GF**
Tuna confit, pasta, olives and semi dried tomatoes **GF**
Spicy tuna, cucumber, tangy ponzu, sriracha aioli and ginger poke bowls **GF**
Teriyaki chicken, creamy wasabi, edamame, and fried onion poke bowls **GF**



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DELUXE LUNCH

ENTRÉE

Sugar cured salmon, celeriac remoulade salad and salsa verde **GF**
Asparagus, serrano ham, goats curd and brioche crumbs
Beetroot tart tartin, red wine reduction and horseradish creme fraiche **v**
Kervella goat's cheese roasted eschallot tart, watercress salad **v**
Woodland terrine, rustic piccalilli and grain mustard sauce **GF**

Sourdough rolls and butter

MAIN

Slow roasted lamb, minted pea puree, parmesan polenta
Chicken breast, roasted cauliflower cream, oregano butter **GF**
Bangalow pork belly, fennel cream, jamon crumbs and snow pea
Chicken breast, lemon couscous, pistachio butter, pomegranate molasses
Huon salmon on speck braised lentils with celeriac and green sauce **GF**

DESSERT

Torta di Verona – amaretto and pandoro, blueberries and mascarpone cream
Blackforest, chocolate and black cherry trifle
Golden delicious apple tart tartin, brandy foam
Cardamom and buttermilk bavarois, mango and lime puree
Creme caramel, berry syrup compote **GF**

Coffee and selection of teas
Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **v GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **v GF**
Crispy rosemary chat potatoes with herb sea salt **v GF**
Steamed green beans with garlic butter and almonds **v GF**
Paris potato puree and truffle oil **v GF**
Roasted heirloom carrot with honey and thyme **v GF**
Buttered brussels sprouts **v GF**



DELUXE DINNER

ENTRÉE

Beetroot salmon gravlax, orange, horseradish & dill creme friache watercress **GF**
Yellow fin tuna, avocado, compressed cucumber and wakame dust **GF**
Egyptian chicken salad with pistachio, pomegranate and honey **GF**
Asparagus and shitake mushroom tart, yuzu aioli, brussel sprout slaw **v**
Spiced heirloom beetroots with Persian feta and nigella seeds crisps **v GF**
Angus beef tagliatta, roasted cauliflower hummus, amlou dressing **GF**

Sourdough rolls and butter

MAIN

Chargrilled spiced chicken, wilted spinach, crushed potato, romesco **GF**
Cone Bay barramundi, French peas, fennel, green goddess sauce **GF**
Grilled lamb rump, baked polenta, Sicilian caponata, lemon thyme aioli **GF**
Za'atar spiced chicken, mashed kumara, broccolini, tahini labna **GF**
Slow cooked lamb shoulder, celeriac puree, wild mushrooms, barley
Beef fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash **GF**

DESSERT

Japanese cheesecake, strawberries, coffee linseed tuile
Orange brulee tart, seasonal fruits and cream
Rose petal pavlova, bergamot cream, mandarin marmalade **GF**
Chocolate crèmeux, banana caramel, cider foam **GF**
Pannacotta, urban honey, lemon curd, citrus crackling **GF**
Bitter chocolate delice, salt caramel custard, lemon thyme **GF**

Coffee and selection of teas
Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **v GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **v GF**
Crispy rosemary chat potatoes with herb sea salt **v GF**
Steamed green beans with garlic butter and almonds **v GF**
Paris potato puree and truffle oil **v GF**
Roasted heirloom carrot with honey and thyme **v GF**
Buttered brussels sprouts **v GF**

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SHARED TABLE

ENTRÉE

Select two dishes

Cured salmon, celeriac remoulade, shaved fennel and orange salad **GF**
Ploughman's platter: smoked ham, farmer's pâté, aged cheddar, chutney
Clay baked beetroot, goats curd, toasted almond dukkah **v GF**
Stuffed zucchini flowers, bacalao, vegetable escabeche **GF**
Prosciutto di Parma, compressed melon, buffalo mozzarella, aged balsamic
Burrata, broad bean and mint panzanella, ciabatta crisps **v**
Rare roasted beef tagliata, tuna mayonnaise, capers, onion **GF**
Chargrilled asparagus, halloumi, marjoram, honey and lemon oil **v**

Sourdough rolls and butter, roasted olives, lemon oil

MAIN

Select two dishes

Roast organic chicken, confit garlic and lemon **GF**
Greek style lamb shoulder, tzatziki, lemon and oregano **GF**
Baked barramundi, romesco sauce, olive and almond dressing **GF**
Stuffed porchetta, apple chutney, roasting juices **GF**
Orecchiette pasta, confit cherry tomato, olives, wild thyme **v**
Whole roasted portobello mushrooms, caponata vegetables, garlic herb crust **v**

SIDES

Select three dishes

Whole roasted cauliflower, smoked paprika, citrus aioli **v GF**
Buckwheat pilaf, currants, mint, parsley and feta **v**
Glazed heirloom carrots, olive tapenade, snipped chives **v GF**
Nicola potato purée, extra virgin olive oil, shaved parmesan **v**
Mixed leaves, crumbled ricotta salata, cucumber **v GF**
Pan baked potatoes, mustard and cheese crust **v GF**
Green beans, rocket pesto, toasted hazelnuts **v GF**

DESSERT

Select two dishes

White chocolate pavlova, ginger roasted apples, lemon curd **GF**
Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste
Classic tiramisu
Peach and valencia orange frangipane flan
Crème brûlée tart with Madagascan vanilla
Baked lemon cheesecake with soaked raisins

Coffee and selection of teas
Petit fours



SUPERIOR DINNER

ENTRÉE

Crispy skin duck, mountain pepper, popped pulses, native plum
Roast Farm quail, garden herbs, green chermoula, heirloom jam **GF**
Seared scallops, beach succulents, finger lime, onion crème **GF**
Butternut pumpkin gnocchi, seafood bisque, chard crisps
Hiramasa kingfish, soba noodle salad, white soy and kombu **GF**
Confit organic egg, soft polenta, parmesan crumble, truffle salsa **V GF**

Sourdough rolls and butter

MAIN

Free range chicken, miso corn, nasturtium, potato paper **GF**
Wagyu rump cap, onion ash, kohlrabi, mustard butter **GF**
Duck breast, fennel, cauliflower purée, black olive **GF**
Rangers Valley beef, baby cos, truffled potato gratin, tomato jam **GF**
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs **GF**
Petuna ocean trout, kelp butter, crustacean essence, radish **GF**
Slow roast lamb, roast cauliflower, eggplant, pomegranate **GF**

DESSERT

Silken rice, matcha cheesecake, coconut meringue **GF**
Ginger crème caramel, macadamia brittle **GF**
Whipped chocolate, cocoa nib wafer, manuka honey **GF**
Sheep's milk granita, roast rhubarb, lemon aspen curd, fennel pollen
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup
Selection of award winning cheeses, quince paste, muscatels, lavoche and crackers

Coffee and selection of teas
Petit fours

SIDES

Additional 7 per guest, per side

Rocket and parmesan salad with balsamic dressing **V GF**
Heirloom tomato and cherry bocconcini salad with red wine dressing **V GF**
Crispy rosemary chat potatoes with herb sea salt **V GF**
Steamed green beans with garlic butter and almonds **V GF**
Paris potato puree and truffle oil **V GF**
Roasted heirloom carrot with honey and thyme **V GF**
Buttered brussels sprouts **V GF**

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COCKTAIL

COLD CANAPÉS

Ginger prawn rice paper rolls, tamarind sauce **GF**
Smoked Huon salmon on brioche toast, tomato & coriander salsa
Spencer Gulf prawn on white polenta, with spicy jam **GF**
Asparagus, prosciutto & filo roulade, balsamic paint
Chermoula rubbed lamb fillet, pumpkin hummus on crostini
Fiery chicken tostada with avocado, lime & jalapeno
Harry's Bar chicken, celery & walnut sandwich
Pear, snow pea & goat's cheese wrapped in pata negra **GF**
Peking duck pancakes with hoisin sauce & scallion
Artichoke, truffle & parmesan tart
Caramelised pear, feta on gorgonzola sable
Eggplant caviar & slow roasted cherry tomato tart
Roasted wild mushrooms & truffle cream puff tart
Smashed broad bean & mint, toasted brioche, pecorino fur
Vegetarian rice paper rolls, nahm jim **GF**

HOT CANAPÉS

Prawn & lime chopsticks, lime & palm sugar dipping sauce **GF**
Salmon & dill cakes, remoulade sauce
Balinese beef satays, coconut chimichurri **GF**
BBQ pork & plum spring roll, chilli jam
Chilli caramel pork belly, warm caramel & prawn fur **GF**
Mini beef bourguignon pie
Mini lamb pie, minted pea mash
Pork & fennel sausage roll with chilli tomato jam
Sicilian meatballs with puttanesca sauce
Yorkshire pudding, rare roasted beef, onion gravy
Crispy fried zucchini flowers, holy goats cheese, truffle honey **GF (+4)**
Fried beetroot & ricotta ravioli, sage nut butter, parmesan fur
Goat's cheese churros, truffle honey, mushroom dust
Mushroom tarte tatin with goat's cheese
Petit pea, truffle & buffalo mozzarella arancini
Sweetcorn fritters, chilli sauce **GF**
Swiss brown, truffle & grana padano arancini

BITE AND A BIT

Coconut crusted king prawns, green nahm jim
Paprika king prawn skewer with romesco sauce
Banh mi: Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
Chicken shawarma with sumac pickles and smoky aubergine
Pulled chicken soft roll with house pickles and buttermilk ranch dressing
Tortillas with shredded beef brisket, crispy pickles
Field mushroom, olive and taleggio pizza **v**
Goat's cheese, caramelised onion and fire roasted pepper quesadilla **v**
Halloumi skewer, grilled courgette, cherry tomato and mint gremolata **v**
Wild mushroom, kale and goat's cheese pizza, truffle oil **v**

SLIDERS

Broadbean falafel slider, house pickles, hummus, labne **v**
Chicken schnitzel slider with bacon and melted Maffra cloth cheddar
Eggplant parmy slider, greek salad condiment, spicy relish **v**
House corned beef po' boy with American mustard and sauerkraut
Wagyu beef slider, tomato chilli relish, cheese, lettuce

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COCKTAIL

GOURMET PLATES

Beer battered flathead fillets, chips, mushy peas, lemon aioli
Huon salmon niçoise salad with kipfler crisps and Hunter Valley olive oil **GF**
Korean fried chicken with kecap manis aioli and kimchee salad
Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade **GF**
Peking honey roasted duck, egg fried rice, hoisin sauce **GF**
Popcorn prawn spicy aioli, chilli and nori spice
Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant **GF**

GOURMET BOWLS

Bangers and mash: gourmet chipolata, truffle mash, onion gravy **GF**
Beef chilli, chipotle salsa, sour cream and tortilla crisps
Caramelised root vegetable and saffron ravioli, broad beans and rocket **v**
Crispy fried calamari with crunchy slaw and yuzu aioli
Korean style tuna salad, go chan chilli, sesame dressing **GF**
Malaysian chicken curry on fragrant rice, peanut sambal and aromatic herbs **GF**
Potato gnocchetti with butternut, garden peas, baby spinach and salsa verde **v**
Soba salad with sichuan aubergine, Asian mushrooms, herbs, tamari dressing **v GF**
Truffled mac 'n' cheese

DESSERT CANAPÉS

Brioche doughnuts with lemon curd and lavender sugar
Candied fig and pistachio cheesecake
Choc-orange cake pops
Frangipane tart with salted green apple
Limoncello meringue tartlet
Macaron selection **v GF**
Macadamia nut rocky road **GF**
Mini peppermint and choc chip cheesecake
Triple chocolate gooey brownie **GF**



GRAZING TABLES

THE OYSTER BAR

Freshly shucked market fresh oysters (2 per person)
Served with crusty baguette.

CHARCUTERIE AND CHEESE TABLE

Cured, smoked and salted meats and terrines displayed on large wooden boards: green tomato relish, pickled cipollini onions, crusty breads, local cultured butter, aged balsamic vinegar, marinated mushrooms, zucchini, aubergine, artichokes, tomatoes, buffalo mozzarella, fontina, parmigiano reggiano, brie
Bruschetta, grissini, focaccia. **V GF**

GLAZED HAM TABLE

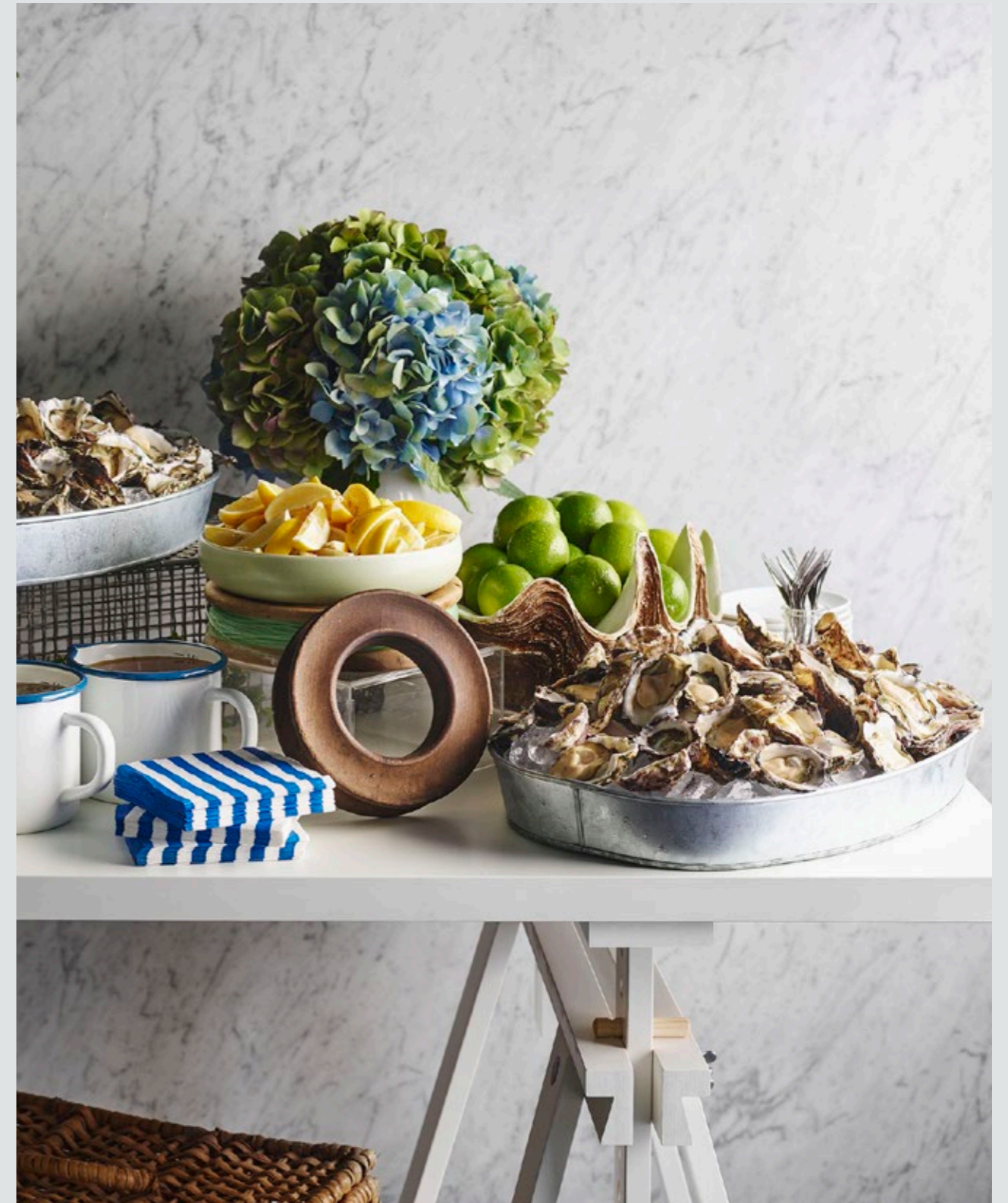
Honey glazed Bangalow leg ham, carved at the table: chutney, relishes, piccalilli, gourmet mustards, Sonoma soft spelt rolls and bagels.

CHEESE TABLE

Display of local artisan cheeses. Served with assorted maison breads, crackers, lavoche, olive bread, house made relishes, candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels.

DESSERT TABLE

A colourful impressive display of desserts, pastries and tortes, fresh berries and whipped cream. Beautifully presented on a styled table with colourful florals.





LIVE ACTION STATIONS

SEAFOOD RAW BAR GF

Market fresh seafood and live oysters shucked to order by one of our chefs. Set into a carved ice bench, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments: Fresh pacific and Sydney rock oysters, Spencer Gulf king prawns, Hiramasa kingfish sashimi.

YUM CHA

Our chefs prepare a range of traditional and modern street foods from various regions of South East Asia. Steamed and wok fried in front of the guests. Spring rolls, steam buns, hargau, Shanghai dumplings, prawn wontons, stir fry noodles, chilli caramel pork belly.

PAELLERIA

Using finest Bomba rice cooked in large traditional paella pans in front of guests, offering two styles. Traditional Valencian with prawns, peas, chorizo sausage, chicken and saffron, vegetarian with pumpkin, olives, peas, peppers and eggplant. Served with smoked paprika aioli and fresh lemon.

SUADERO TACOS

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce: carnitas pork with Mexican flavours, smoky barbecue brisket New Orleans style, braised vegetable mole with turtle beans, spicy marinated chicken ranchero.

BEVERAGE PACKAGES

PREMIUM PACKAGE

Rothbury Estate Sparkling Cuvee
Rothbury Estate Semillion Sauvignon Blanc
Rothbury Estate Cabernet Merlot
Sundries package included

DELUXE PACKAGE

Sparkling wine - select one
The Duchess NV Cuvee
NV First Creek Harvest Cuvee

White wine - select one
Wahu Sauvignon Blanc
Até Pinot Grigio 2022

Red wine - select one
Counterpoint Shiraz
Hesketh Twist of Fate Cabernet Sauvignon
Sundries package included

SUPERIOR PACKAGE

Sparkling wine - select one
Dunes & Greene Chardonnay Pinot Noir NV
Bird Dog Sparkling Brut, Qld NV
Mrs Q Prosecco

White wine - select one
D'Arenburg Stump Jump Riesling
Deakin Azahara Pinot Grigio 2021
Wirra Wirra Chardonnay

Red wine - select one
Alkoomi "Grazing" Collection Shiraz 2021
First Creek Botanica Pinot Noir 2021
Treasures Coonawarra Merlot
Sundries package included

SUNDRIES PACKAGE

Green Beacon Subtropic Hazy Pale Ale,
Great Northern Supercrisp,
Cascade Premium Light
Somersby Apple Cider
Pepsi, Pepsi Max
Lemonade, Lemon Squash
Bundaberg Ginger
Beer, Lime & Bitters
Sparkling & Still Water

BEVERAGE UPGRADE

BEVERAGE PACKAGE EXTENSION

Premium \$10 per person per hour
Deluxe \$15 per person per hour
Superior \$20 per person per hour

BEER UPGRADE

Replace the beers in the sundries package
with the craft beers Felons Australian Pale Ale,
Balter XPA +10PP

ROSE UPGRADE

Triennes Rose IGP Mediterranee 2021 +4PP
Days & Daze Sunchaser Rose +3PP

COCKTAILS

Aperol Spritz - Aperol, prosecco, soda, citru	14
Peach Bellini - Prosecco, peach liqueur, peach puree	12
Negroni - London dry gin, Campari liqueur, Martini Rosso	20
Margarita - Reposado Tequila, Triple Sec, citrus, salt rim	22
Mojito - Bacardi Blanco, sugar syrup, soda, fresh mint	20
Espresso Martini - Vodka, espresso, coffee bean	22

PRICES ARE GST EXCLUSIVE, BASED PER PERSON.
PUBLIC HOLIDAY SURCHARGE 20%.
2024 PRICING + 5% TO ALL PRICES
PRODUCTS SUBJECT TO AVAILABILITY AND
SEASONAL CHANGE