



LARGE EVENT & WEDDING MENUS

Wedding Sample – Alternate Menu

All mains are served as an alternate drop to guests, choose 2 options.

We cater for all dietary requirements and specific needs of individuals

Entrée Choices

Fresh lemon pepper calamari, housemade tartare

Korean Corn Fritters, balsamic reduction (vg)

Caramelised onion & feta tart with rocket salad (vg)

Cured salmon, pickled cucumber & fennel salad, dill crème fraiche

Smoked chicken, roast capsicum, lemon aioli

Pan seared Lamb cutlet, mint jus

Crispy pork belly, apple puree

Baked market fish with lemon butter

Mushroom Risotto cakes with pumpkin & sage

Chorizo croquettes, rocket & parmesan salad, mango sauce

Tea smoked duck breast, pickled fennel salad, burnt orange glaze.

Pistachio, lemon & feta stuffed mushrooms (vg)

4 Sydney Rock Oysters, natural & kilpatrick, lime aioli



Main Choices

French style pressed pork belly, apple puree, pork croquette, caramelised apple, seasonal vegetables, red wine jus

Roast Lamb Rump medium rare, roast vegetables, seasonal greens, mint & chia dressing

Pan fried Greek style chicken Breast, dijon mash potato, maple baby carrots, seasonal greens, lemon cream sauce

Beef medallion medium rare, fondant potatoes, maple baby carrots, seasonal greens, salsa verde, red wine jus

Grilled Market Fish, butternut puree, maple carrots, burnt peach, asparagus, fried leeks, beurre blanc

Vegetarian option ~ Wild mushroom risotto

Duo Main Option

We also offer duo plates, combining two main selections on one dish for a shared experience. Available as an upgrade – additional costs apply.

Beef fillet & chicken Breast with dauphinoise potato greens & jus

Lamb Rump & Market Fish, Roasted vegetables & mint escabeche

Dessert Choices

Chocolate and Raspberry Tart served with raspberry coulis, chantilly cream & hazelnut praline.

Chocolate mousse with berries & chocolate

Mango Coulis Pannacotta with shortbread crumb & Chantilly cream

Lemon curd tartlets with meringue & lemon coulis

Sticky Date Pudding with butterscotch sauce & Chantilly cream

Irish cream & white chocolate cheesecake, raspberry coulis, Chantilly cream

Baked stone fruit with meringue & vanilla custard



Sample Fine Dining Menu

Can be served as canape, entrée or main choice

Smoked Duck Breast, raspberry gel, crispy shallots

Blue Swimmer Crab, ginger, lime coconut espuma, fresh herbs

Rabbit Roulade, spinach, rabbit loin, prosciutto

Quail roulade, quail breast, pistachio, prosciutto

Cured Salmon, fennel cucumber salad, yuzu pickle