

Menu Selections

Oaks Elan Darwin





Plated Menu Dinner

2 Courses \$55.00 per person

3 Courses \$65.00 per person

(minimum 15 guests)

Entrée - please select two

Chilled sous vide salmon, avocado, pickled cucumber, beetroot salsa with wasabi aioli

Creamy blue cheese and cauliflower tart with rocket pesto, green leaf and flaked almond salad

Twice-cooked pork belly, caramelised cauliflower puree, pickled apples with a pineapple jus

Tequila and lime cured smoked salmon, drunken raisins, crisp bruschetta shards with a roast walnut dressing

Chilled king prawns, chiffonade iceberg lettuce, avocado and mango with a smoked cocktail sauce

Main - please select three

Pan fried barramundi, broccolini and olive oil puree, crisp squid, sweet potato and dill mayonnaise

Grilled snapper, creamy spinach, crushed kipfler potato and lemon essence

Pan-fried chicken breast, parsnip puree, ratatouille and basil velouté

Grilled herb-marinated lamb, honey glazed carrots, mint and apricot, cous cous, thyme and mint jus

Grilled sirloin of Black Angus, slow-cooked potato fondant, vine tomato salsa and peppercorn jus

Slow-cooked tenderloin, potato gratin, carrots, portobello mushrooms and herb jus

Coffee-infused pork belly, burnt onion and apple puree, roasted garlic, soy glaze

Dessert - please select two

Apple and rhubarb crumble, vanilla custard

White chocolate and Baileys tiramisu

Dark chocolate tart, orange custard and raspberry mascarpone cream

Strawberry panna cotta, strawberry compote and black pepper tuile

Sticky date pudding with salted caramel sauce, vanilla ice cream

Mixed berry, toffee and hazelnut meringue, star anise anglaise

Includes freshly brewed coffee and a selection of herbal and leaf teas



The Beverage Packages

Non-alcoholic - 1 hour \$12.50pp, 2 hours \$17.50pp

Selection of 2 juices

Selection of 3 soft drinks

Standard - 1 hour \$24pp, 2 hours \$29pp, 3 hours \$35pp, 4 hours \$39pp

Selection of 1 light beer or cider

Selection 3 standard domestic beers

Red, white and sparkling house wines

Selection of 2 juices

Selection of 3 soft drinks

Premium - 1 hour \$29pp, 2 hours \$35pp, 3 hours \$45pp, 4 hours \$49pp

Selection of 2 light beers or cider

Selection 4 standard domestic beers

Selection of 2 red, 2 white and 2 sparkling wines

Selection of 2 juices

Selection of 3 soft drinks

Additional Drinks

Spirits are available for consumption and will be charged at **\$6** per drink.

Premium spirits will be charged as they appear on the menu

Beverage Selection for Packages

Light Beers: Cascade Premium Light, James Boags Light, XXXX Gold, Strongbow Crisp Apple Cider or James Squire Orchard Crush Cider.

Domestic Beers: Pure Blonde, Hahn Super Dry, James Boags Premium, Cascade Lager, Great Northern Classic Lager, Crown Lager, Victoria Bitters

International Selection: Heineken, Peroni Nastro Azzurro, Corona, Asahi, Grolsch

Craft Selection: Matilda Bay 'Fat Yak' Pale Ale, Matilda Bay 'Lazy Yak' Pale Ale, James Squire '150 Lashes' Pale Ale, Little Creatures Pale Ale, Stone & Wood Pacific Ale

* Beer selections in packages can be upgraded to International and / or domestic for additional \$2.00 per person.

Wines

House Wines: Tatachilla Estate ranges of red/ white and sparkling, OR De Bortoli range of red /white and sparkling.

Additional Selections:

NV	De Bortoli 'Willowglen' Brut	Yarra Valley, VIC
NV	Red Bank 'Emily'	Red Bank, VIC
2015	Penny Hill Agreement S Blanc	Adelaide Hills, SA
2015	Squealing Pig Sauvignon Blanc	Marlborough, N.Z.
2015	Redbank 'Long Paddock' Pinot Gris	King Valley, VIC
2015	Pitchfork Chardonnay	Margaret River, WA
2015	Knappstein Riesling	Clare Valley, SA
2015	Chaffey Bros Rose	Barossa Valley, SA
2014	Endless Pinot Noir	Yarra Valley, VIC
2015	Bay of Stone Merlot	Barossa, SA
2015	Earthwork Shiraz	Barossa, SA
2013	Wirra Wirra Church Block	Mclaren Vale, SA

** For premium wines – both wines can be selected for the following list.