





**PLATED LUNCH AND DINNER MENUS**

(Minimum of 20 guests)

- Two course meal – main alternate drop \$60.00 per person
- Three course meal – main alternate drop \$80.00 per person
- Alternate drop \$4.00 per person per course

All plated meals inclusive of bread rolls and freshly brewed filtered coffee and tea

**Entrées**

- Spicy chickpea and spinach croquette, grilled haloumi, lemon oil, green peas (v)
- Twice cooked pork belly, black pudding, caramelized apple and thyme jus (gf)
- Hot smoked Atlantic salmon, lemon and dill aioli, celery and watercress salad, olive oil
- Porcini and rosemary dusted beef carpaccio, shaved pecorino cheese, lemon oil
- Honey glazed chicken breast, red quinoa, pistachio and apricot salad, preserved lemon yoghurt (gf)
- Sumac spiced lamb, yoghurt mash potato, almond and mint pangrattato, jus
- Hoi sin duck breast, red wine poached pear, roasted hazelnuts, apple vinaigrette (gf)

**Mains**

- Barramundi, fondant potato, baby fennel, roasted tomato, chermoula spice (gf)
- Lamb rump, minted peas, confit potato, charred onion puree, jus gras
- Atlantic salmon, sand crab and chive risotto, shaved fennel, micro herb salad (gf)
- Beef fillet, buttered spinach, pressed potato, baby carrots, guanciale infused jus
- Confit leg of duck, green beans, chorizo & brioche crumb cassoulet
- Chicken breast, winter mushrooms, baby carrots, parish mash, kale (gf)
- Pork rack, French lentils, pumpkin puree, grilled asparagus, madeira reduction
- Baked ricotta, grilled asparagus, roasted tomato, baby rocket, capsicum jam (v, gf)

**Desserts**

- Valrhona chocolate pudding, pistachio nut ice cream, warm chocolate sauce (gf on request)
- Deconstructed lemon tart, sable breton, lemon curd, meringue
- Gianduja delice - rich chocolate hazelnut mousse cake, Madagascar vanilla ice cream
- Banoffee pie - fresh bananas, rich caramel, chocolate flakes, Chantilly cream
- Roulade - strawberry sponge cake, angel chiffon, mixed berry coulis
- Cherry ripe - red devil cake, black cherries, coconut macaroon (gf on request)
- Raspberry cheesecake - dark chocolate brownie, rippled raspberry cheese (gf on request)

**SET MENU PACKAGE**

\$99.00 per person

- Two course plated dinner – main alternate drop
- Three hour Superior beverage package
- Freshly brewed filtered tea and coffee
- Tea light candles

**ENHANCEMENTS**

- 30 minutes Chef's selection of canapés \$12.00 per person
- Add a third course \$20.00 per person
- Beverage package extension – 1 hour \$5.00 per person
- House made chocolates \$6.00 per person
- Chair covers with decorative sash \$8.00 per person
- Professional DJ for 5 hours (from) \$500.00



**BUFFET DINNER**

(Minimum of 20 guests)

**THE INTERNATIONAL BUFFET**

\$79.00 per person

**Selection of artisan bread**

Butters, olive oils, tapenades, dukkah, pestos

**Chef's selection of five gourmet salads**

**Charcuterie selection**

Shaved prosciutto, black forest ham, cedar smoked chicken, rare roasted beef,  
Danish salami, marinated olives, pickled vegetables, selection of gourmet relishes, chutneys

**Condiments**

Salsa verde, spicy nahm jim, tartare sauce, cocktail sauce, roasted garlic aioli, mustard selection

**Hot Selection**

Chef's selection of seven international dishes from all corners of the globe

**International cheese selection**

Chef's selection of three cheeses  
Selection of dried fruits & nuts  
Poached pears, spiced fig paste  
Lavosh crackers, Grissini sticks  
Chef's selection of individual desserts

**BBQ GRILL BUFFET DINNER**

\$65.00 per person

Crusty bread, butter

Chef's selection of three gourmet salads

**Hot Selection**

Grilled saltwater barramundi pieces, roasted tomato and lime sambal (gf)

Char grilled minute steaks, béarnaise sauce (gf)

German style bratwurst, sauerkraut, mustard

Chermoula chicken skewers, tahini yoghurt (gf)

Assorted mustards, gourmet relishes

**Something Sweet**

Chef's selection of individual desserts

**DELUXE SEAFOOD UPGRADE**

\$25.00 per person

Can be applied to either International or BBQ Grill Buffet

Freshly cooked local sand crabs

King prawns

Shucked pacific oysters

Moreton bay bugs

Smoked Atlantic salmon