



MENU COLLECTIONS



BREAKFAST MENUS

Minimum 100 guests

Breakfast Buffet

\$34 per person

- Assorted yoghurt
- Fresh fruit salad
- Assortment of cereals, grains and bran
- Hash browns
- Freshly brewed tea and coffee
- Selection of juices
- Sauteed mushrooms
- Baked beans
- Scrambled eggs
- Breakfast and bacon
- Grilled tomato
- Bakers basket

Set Breakfast

\$36 per person

Served to the Table

- Freshly sliced seasonal fruits
- Bakers basket
- Freshly brewed tea and coffee
- Chilled orange juice

Please select 2 Hot Dishes

- Eggs Benedict, hollandaise, grilled tomato, leg ham
- Homemade baked beans, rye bread, chorizo, tapenade, poached egg
- Smoked Salmon, scrambled eggs, sourdough, feta cheese
- Bacon, scrambled eggs, grilled tomato, sourdough

Sit down table buffet breakfast designed for tables of 10 guests



LUNCH & DINNER SELECTIONS

Design your own menu with our range of individually plated two and three course options for lunch and dinner, utilising the best seasonal ingredients.

Two course set menu	\$55 per person
Two course alternate service menu	\$62 per person
Three course set menu	\$67 per person
Three course alternate service menu	\$73 per person

Entrées

Cold Entrées

- Pomegranate cured salmon, lemon curd, horseradish, pancetta and raspberry crumb
- Timbal crab, champagne scallop ceviche, avocado, enoki mushroom, lemon caviar
- Saffron prawns, pandan avocado mousse, cucumber gel, black sesame, hydroponic greens
- Free range chicken roulade, asparagus salad, chorizo gravel, roast capsicum and pickled walnut
- Duck breast with coconut and chilli, green pawpaw salad, hoi sin blend, wonton crisp
- Spiced beef, assiette of mushroom, soft herb salad, harissa red pepper, olive soil

Entrées

Hot Entrées

- Braised Pork belly, black vinegar dressing, peanut coconut salsa, cuttlefish salad
- Lamb shank tart, slow roasted onion with rosella, mustard fruits
- Goat Cheese with onion jam brick cube, roasted pear, blue berry paint, stuffed pepper



Main Courses

Poultry

- Grain fed chicken breast, braised shitake mushroom, sweet corn puree, bok choy, kaffir lime coconut broth
- Twice cooked duck, kumara mash, lemon dusted asparagus, heirloom tomato, vincotto jus
- Slow cooked chicken, creamy brie, colcannon, crispy speck, fruit jus, soft herbs

Fish

- Pan seared wild caught Barramundi, aubergine caviar, citrus fennel, water cress salad
- Crispy snapper, seafood vinaigrette, cauliflower velvet, preserve lemon
- Grilled salmon, baby clams, mussels and cuttlefish in chilli tomato ragout, lemon, polenta, basil sauce

Pork

- Peri peri marinated roasted pork cutlet, sweet potato galette, buttered beans, calvados jus

Lamb

- Macadamia crusted rack of lamb, minted pea, potato cigar, Dijon and odourless garlic jus
- 12 hour braised lamb shank medallion, smoked hummus, grilled zucchini, native mint dusted broccolini, parsnip crisp, pot jus

Beef

- Rib on the bone, Roasted garlic and parmesan mash, field mushroom, tomato pear relish
- Roasted beef fillet, Anna potato, charred broccolini, baby carrots, pan jus

Vegetarian

- Mediterranean spice infused vegetarian rosti, eggplant and slow roasted portabella mushroom, truffle curd, soft herbs
- Vegetarian ravioli, Confit garlic thyme and cream, spinach and blistered tomatoes, micro herbs

Dessert

- Coconut pannacotta, mango marquise, sesame crisp, passion fruit meringue
- Deconstructed lemon curd, chocolate gravel, spiced short bread, honey comb
- Dark chocolate mud cake, chocolate coated cherry, chocolate soil, cherry mousse
- Tiramisu cake, espresso hazelnut biscotti, fresh berries with whipped mascarpone
- White chocolate mousse, crisp macaroon, toasted marshmallow, raspberry gel, chocolate décor
- Warm Jaffa chocolate molten pudding, cointreau anglaise, fudge sauce
- Sticky fig and date pudding, macadamia crumb, butter scotch sauce



BUFFET MENUS

Minimum 80 guests

Deluxe Buffet

\$58 per person

- Salads and cold selection – please select 3
- Assorted rolls and breads
- Hot Selection – please select 2 hot dishes
- Carvery – please select 1
- Accompaniments – please select 2 accompaniments
- Steamed Jasmine rice
- Desserts – please select 3 desserts
- Sliced seasonal fruit platter

Premium Buffet

\$65 per person

- Salads and cold selection – please select 3
- Assorted rolls and breads
- Hot Selection – please select 3 hot dishes
- Carvery – please select 2 carvery items
- Accompaniments – please select 2 accompaniments
- Steamed Jasmine rice
- Desserts – please select 3 desserts
- Sliced seasonal fruit platter

Additions

Seafood Extravaganza

\$30 per person

Includes prawns, smoked salmon, oysters, mussels

Charcuterie and antipasto bar

\$25 per person

Includes salami, pastrami, shaved ham

Australian cheese platter

\$12 per person

3 selections of Australian cheese
Brie, cheddar & blue cheese served with nuts & crackers



Salads

- Pasta, chorizo, cherry tomatoes, olives, baby spinach, Italian dressing
- New potato, sundried tomato, Spanish onion, seeded mustard
- Baby beet, rocket, bocconcinni, toasted almonds
- Traditional Greek salad
- Honey glazed pumpkin, pine nuts, marinated Arugula
- Quinoa, Roast Mediterranean vegetable salad
- Cauliflower florets, baby spinach, de-hydrated tomatoes, sundried tomato dressing
- Green bean, baby tomatoes, crisp bacon, lemon olive oil,
- Garden salad, house dressing
- Creamy herb coleslaw
- Crispy Thai noodle salad, nam jim dressing
- Marinated sprouts, mushroom, baboo shoot, chilli soy bean dressing
- Chilled tomato and cucumber, dill sour cream dressing
- Moroccan Cous cous, grilled vegetables, orange blossom

Cold Selections

- Smoked salmon platter with accompaniments
- Delicatessen platter of chef selected cold meats with mustards and pickles
- Assorted dips with crisp crudités and Dolmades
- Vegetarian Antipasto selection of roasted bell peppers, Aubergine, courgette, artichoke and olives

Hot Selections

- Grilled NT Barra mundi/caponata
- Seared Salmon, shaved fennel, champagne Burre-blanc
- Steamed snapper with ginger and chilli, coconut kaffir lime broth
- Twice cooked chicken, peanut sauce, soft Asian herbs
- Gilled chicken, wild mushroom ragout, blisted tomatoes
- Indian spiced chicken, yoghurt sauce
- Braised chicken, butted beans, garlic, chilli, oregano lemon sauce
- Lamb Rogan josh (Indian spiced stew with onion tomato based curry sauce)
- Beef stroganoff in Madiera jus, sour cream
- 16 hours braised beef cheeks, root vegetables
- Stir fried beef with hoi sin pepper blend
- Master stock braised pork, bokchoy, shitake mushroom
- Char sui roasted pork, egg noodles, shrimp

We recommend you choose one fish, one chicken and one meat dish



Accompaniments

- Wok tossed garden vegetables, soy mirin
- Panache of seasonal greens, almond butter
- Steamed vegetables, soft herbs and lemon
- Cumin roasted vegetables, spinach
- Oven roasted pumpkin with root vegetables
- Twin florets gratin, pesto emulsion
- Turmeric Chickpea cooked in mild curry sauce
- Braised cabbage, citrus mix
- Creamy potato Dauphinoise
- Buttered Chat potatoes
- Roasted kifler, garlic and rosemary
- Slow roasted potatoes, sour cream, chives
- Twin potato mash, confit garlic, shaved parmesan

Carvery

- Herb roasted leg of lamb, thyme jus, mint jelly, mustard selection
- Roast Turkey, stuffing, Cranberry relish, pot gravy
- Pepper crusted Beef striploin, red wine jus, Horseradish cream
- Rare roasted beef, gravy, mustard selection
- Crisp skin leg of pork, apple chutney, pan gravy
- Bourbon glazed Ham, pineapple salsa, bourbon gravy

Desserts

Cold

- Lemon curd tart, coconut crumb
- Mini pavlova, berry compote
- Mini cheese cake, chocolate décor, strawberry
- Assorted pannacotta, accompanied toppings
- Dark chocolate mud cake, anglaise
- Tiramisu cake
- Seasonal sliced fruit platter, whipped cream
- Chocolate tart, fresh berries
- Flourless orange cake, cinnamon cream
- Chef's selection of assorted profiteroles

Hot

- Warm sticky date pudding, butter scotch sauce
- Chocolate lava pudding, fudge sauce