



## Function Menu

\$55 per person

(Based on 70 - 80 guests)

- Chefs choice of four canapés on arrival (30 minute service)
- Deluxe main meal (see menus following this page)
- Your cake cut & plated for dessert
- Freshly brewed tea & coffee
- White or black chair covers w/ your choice of satin or organza sash
- Linen tablecloths & serviettes

### Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for functions less than 70 guests. Please enquire with our Function Manager.

Room hire is an additional \$400.



Please choose two mains for alternate service to the tables w/ your Wedding cake used as Dessert.

### **Entrée**

- Smoked salmon w/ green apple & fennel finished w/ a lemon & dill oil
- Roasted pork belly w/ a vanilla mayonnaise & apple, bacon & hazelnut salad
- Duck, fig & pistachio terrine w/ a pickled beetroot salad & smoked paprika wafers
- Goats cheese croquettes w/ a smoked tomato compote, pine nuts & baby herbs
- Poached white seafood mousse on a roasted chilli corn salsa finished w/ basil oil
- Grilled haloumi w/ rocket, watermelon & a chilli tomato jam
- Baked puff pastry tart filled w/ shredded braised beef, truffle & gremolata
- Spanish Serrano ham, rockmelon & mint salad w/ a peppered goats cheese mousse
- House made Thai fish cakes w/ a crunchy Asian salad & nam jim dressing
- Warm salad of king prawns & char grilled zucchini w/ mint, crumbled feta, pine nuts, rocket leaves & a lemon dressing

### **Mains**

- Roasted salmon w/ pickled cucumber, crab & fennel salad finished w/ orange oil
- Roasted chicken supreme w/ kipfler potatoes, baby carrots & a rosemary & almond butter
- Confit duck leg w/ porcini mushroom risotto, fresh asparagus & gremolata
- Slow cooked local beef w/ a horseradish mash, red wine jus, fresh asparagus & a truffled tomato concasse
- Crisp skin pork belly w/ a cauliflower puree, green apple & fennel salad finished w/ a vanilla jus
- Confit lamb shoulder w/ a smoked eggplant yoghurt, toasted oats, beetroot, dried black olives & jus
- Roasted salt water barramundi w/ a coconut risotto, mango salsa & fresh lime
- Chick pea, sweet potato & pumpkin tagine w/ spiced cous cous, minted yoghurt & cumin mustard sauce
- Prosciutto wrapped pork fillet w/ a parsnip puree, Le Puy lentils, crisp kale & a seeded mustard jus
- Roasted chicken supreme w/ a warm salad of potato, leek & bacon finished w/ a parsley puree

### **Dessert**

- Your cake cut & plated w/ vanilla cream and berry coulis

Tea & Coffee to finish