

# *Canapés*

**\$2.50**

Mushroom duxelle tartlets with chives and feta - V

Herb blini with a pea & cumin puree and roast pepper salsa - V

Potato, pumpkin & spinach rosti with basil crème fraiche – GF, V

Vegetable nori rolls with wasabi, pickled ginger and soy (GF)

Vegetable spring rolls and samosas served with a chilli dipping sauce

Kumera rosti with smoked chicken and onion jam (GF)

Spinach and feta tart

Thai fish cakes with chilli and lime salsa (GF)

Pancetta crisps with goat cheese and pear (GF)

Vietnamese pork & noodle rolls with peanut dipping sauce (GF)

Baby baked potato with ricotta, spring onion, tomato and ham (GF)

Mini bacon and potato Frittatas (GF)

Pork dumplings with tangy dipping sauce

Grilled vegetable mini foccacia (GFA)

Lamb kofta with a yoghurt dip (GF)

Mini vol au vents with chicken & crispy vege wafers

Mussels with roasted capsicum & provencal crumbs

Vegetarian savory roulade(GF)

Chicken, cream cheese and apricot filo

Balinese chicken skewers with coconut dipping sauce - GF

# *Canapés*

**\$3**

Rare roasted peppered beef on toasted croutes with rocket and horseradish (GFA)

Sweetcorn fritters with spec bacon and brie

Pork and chicken terrine with beetroot and pinot noir relish (GF)

Roast duck with wild mushroom compote on herb blini

Wonton cup with thai duck

Crab cake with tomato relish (GF)

**\$3.50**

Garlic prawn and chargrilled pepper skewer (GF)

Potato pancakes with smoked blue cod, horseradish crème fraîche,  
and golden beet relish (GF)

Bacon-wrapped shrimp with basil-garlic stuffing (GF)



## ***2 Course Set Dinner - \$64\****

### ***Main***

Beef fillet (medium rare) on a potato dauphinoise with pea and cumin mash, garlic roasted mushrooms, tomato concasse and served with a red wine jus - GF

or

Chicken breast stuffed with mozzarella, spinach and basil pesto, wrapped in bacon and served on a potato pave with tossed spinach and a port sauce - GF

### **Served with:**

Seasonal vegetables with a garlic and parmesan sauce

### ***Dessert***

Meringue, berry and cream sandwich, topped with toasted hazelnuts - GF

or

Decadent chocolate cake with vanilla ice cream and candied citrus

*Freshly brewed tea and coffee to finish*



**\*\$54 per person if pre-ordered**

## *Set menus*

**\$75\* per person - 3 course meal with a choice of two entrees, two mains and two desserts**

**\$85 per person - 3 course meal plus pre-dinner canapes, and palette refresher. A choice of two entrees, three mains and two desserts**

### *Entrées*

Chicken, pistachio and cranberry terrine with a fig chutney and salad greens - GF

Glazed pear, blue cheese, red pepper and candied-walnut salad with a garlic and chive dressing - GF

Cold-smoked venison on a beetroot, spinach and spiced-pumpkin salad, with pine nuts and a raspberry vinaigrette - GF

Home-made baked vegetable samosa's with chilli dipping sauce - DF

Pork and kumara croquettes with Nam jim dressing

Scallops and prawns in a creamy garlic and white wine sauce on a potato rosti with sautéed greens - GF

Roast duck with a mixed green, orange and cherry tomato salad, drizzled with plum dressing - GF

Potato and chive pikelets with hot smoked salmon, mesclun and lemon mayonnaise

**\*\$65 per person if pre-ordered**

# *Set menus*

## *Mains*

Sliced 5 spice roasted duck breast, on salad of lettuce, blood orange, radish, brie, toasted cashews, spring onion and a spiced plum and ginger dressing - GF, DF

Mediterranean dusted salmon fillet on potato dauphinoise, sautéed spiced tomato and green beans with creamy saffron, white wine and chive sauce - GF

Roast pork rib eye wrapped in pancetta, with kumara and potato stack, caramelized apple and a stuffed Yorkshire pudding - GF

Beef fillet (cooked medium-rare) on a potato galette with garlic tossed spinach, garlic roasted mushrooms and a tomato concasse and a red wine jus - GF

Cranberry and cashew crusted chicken breast on a vegetable polenta cake, brocolli & parmesan balls, with spiced pumpkin and a port sauce - GF

Market-fresh fish topped with a parmesan and citrus crust, broad bean mash, potato and pumpkin dauphinois and hollandaise

Vegetarian dish available upon request

### **Served with:**

Seasonal vegetables with a garlic and parmesan sauce

## *Desserts*

Meringue, berry and cream sandwich, topped with toasted hazelnuts - GF

Decadent chocolate cake with vanilla ice cream

Gooseberry crumble with vanilla ice cream and caramelised pecans

*Set menus include freshly brewed coffee and tea*

# ***Buffet Dinner Menus***

## ***Buffet Dinner \$57***

Choose 3 mains, 1 potato, 5 vege/salad and 1 dessert.  
Also served with 2 petite fours to table

## ***Buffet Dinner \$72***

Choose 4 mains, 2 potato, 5 vege/salad and 1 dessert.  
Also served with 2 petite fours and a fruit platter

### ***Mains*** (all mains are gluten free)

Sautéed chicken breast in a sweet marsala wine sauce with a blend of fresh mushrooms.

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon.

Horseradish rubbed beef sirloin with light green peppercorn jus.

Venison medallions in a red wine sauce.

Seasoned beef rib eye with wild mushroom brandy sauce.

Salmon fillets with Mediterranean rub and a creamy white wine and chive sauce.

Roast pork loin stuffed with tamarillo, plum and spinach with port wine jus.

Roasted pork loin with Dijon mustard and apple glaze.

Beef sirloin rubbed in garlic with cracked pepper and Portobello jus.

Baked market fish topped with snow peas, dill, cherry tomatoes and lemon beurre blanc.

Wholemeal pumpkin ravioli with wood fired peppers, olives and a tomato & basil sauce.

### ***Potato*** (all potato dishes are gluten free)

Roasted shallot and rosemary potatoes

Gourmet Potatoes with garlic parsley butter

Mediterranean potato bake

Herb and onion dauphinoise potato

Mustard and thyme roasted kumara

Sliced potatoes baked with tomato and basil

Kumara & pumpkin pave

# ***Buffet Dinner Choices***

## ***Vegetables*** (all vegetable dishes are gluten free)

Cauliflower with a garlic and parmesan sauce

Honey and sesame glazed carrots

Rosemary glazed roast root vegetables

Steamed broccoli and hollandaise sauce

## ***Salads*** (all salads are gluten free)

Lettuce, crumbled blue cheese, crispy bacon and diced tomato

Greek salad with cucumber, tomatoes, olives & feta Cheese

Mixed greens with poached pear, tomatoes, cucumber, walnut and orange balsamic vinaigrette

Tossed garden green salad

Roast vegetable salad with toasted sunflower, poppey and pumpkin seeds

Curried roast vegetable salad.

Moroccan spiced beetroot salad with feta, mint & chilli dressing

Mixed bean salad with spicy dressing

Waldorf Salad – apple, celery and nuts

Creamy mushroom salad with red peppers

Broccoli salad with slivered almonds and crispy bacon

## ***Desserts***

New York Style baked cheesecake with berry topping

Lemon Torte with Chantilly cream

White chocolate panna cotta with orange glaze - GF

Meringue, mixed berry and cream layered delight - GF

Spiced fruit crumble with vanilla ice cream

Hot pudding with butterscotch sauce and ice cream

Vanilla bean creme brulee with amaretti biscuits - GF

# ***BBQ Dinner Menus***

## ***\$53 BBQ***

### **Choice of 3 mains, 1 potato and 3 salads**

Also served with: gourmet bread rolls, whole baked salmon topped with herbs & lemon,

Dessert: decadent chocolate and berry cake with vanilla ice cream

## ***\$68 BBQ***

### **Choice of 4 mains, 1 potato and 4 salads**

Also served with: gourmet bread rolls, whole baked salmon topped with herbs & lemon,

Dessert: decadent chocolate and berry cake with vanilla ice cream  
and 2 sweet treats served to the table

## ***Mains***

**(all mains are gluten free)**

Prawn, scallop & chorizo skewers

Beef fillet marinated with cracked pepper and garlic

Honey, soy and garlic-marinated chicken

Pork ribeye with an apricot glaze

Peppered citrus monk fish with lime, aioli & chives

Chicken marinated in lime, coriander & chilli

Lamb cutlets marinated with rosemary, garlic & lemon



# ***BBQ Dinner Menus***

## ***(Continued)***

### ***Potato***

(all potatoes are gluten free)

Roasted shallot and rosemary potatoes

Herb and onion dauphinoise potato

Mustard and thyme roasted kumara

Kumara & pumpkin pave

### ***Salads***

(all salads are gluten free)

Lettuce, crumbled blue cheese, crispy bacon and diced tomato

Greek salad with cucumber, tomatoes, olives & feta Cheese

Mixed greens with poached pear, tomatoes, cucumber, walnut and orange balsamic vinaigrette

Tossed garden green salad

Caesar salad, with parmesan, smoked garlic & crunchy croutons

Roast vegetable salad with toasted sunflower, poppey and pumpkin seeds

Curried roast vegetable salad.

Moroccan spiced beetroot salad with feta, mint & chilli dressing

Mixed bean salad with a spicy dressing

Waldorf Salad – apple, celery and nuts

Creamy mushroom salad with red peppers

Broccoli salad with slivered almonds and crispy bacon