

**2 course available only = \$75pp**  
**Maximum 24 guests**  
**Additional canapes for entrée or dessert available**

**Sit Down Menu**

**Entrée-**

Seared sea scallops with fresh peas and lemon vinaigrette  
Smoked freekah risotto with zucchini, saffron and baby herbs  
Golden roast duck broth with duck and mushroom tortellini  
Salad basque with fennel, baby leeks, shaved ewes milk cheese and walnut dressing  
King prawns with lime and avocado puree, sourdough crumb and micro coriander  
Pan seared sea scallops with a salad of tomato and chives with white wine dressing  
Pork belly with grape, apple and walnut salad  
Cured snapper with charred onions, radish and basil oil  
Poached marron, lemon broth, and heirloom tomatoes  
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot  
Crumbed confit garlic, rare duck breast and shiitake mushrooms  
Cauliflower panna cotta with pickled cauliflower and parmesan shortbread  
Caramelised haloumi with asparagus, olives and lemon  
Smoked sweet potato with caramelised onion and goats cheese  
King mushroom with onion soubise, crispy onions and pickled radish  
Sydney rock oysters with dill, cucumber and gin  
Braised octopus with semi dried cherry tomatoes, chives and basil

**Main-**

Grass fed fillet of beef with Paris mash, heirloom carrots and bordelaise sauce  
Braised brisket with caramelised carrot puree, parmesan shortbread and shiraz jus  
Rack of lamb with fine ratatouille, confit garlic, pea tendrils and lamb jus  
Pork belly with smoked parsnip and apple  
Sous Vide chicken thigh with cauliflower puree and morel butter  
Smoked beef with parsnip and red wine

Lamb rump with black garlic and caramel onions  
Spatchcock with mushroom and thyme mousse, cavolo nero and chicken jus  
Crispy skin snapper with tempura zucchini flower, asparagus and sorrel sauce  
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs  
Charred beef sirloin with chimichurri, asparagus and wilted cherry tomatoes  
Poached lamb backstrap with celeriac puree and pea foam

### *Desserts-*

Dark chocolate dacquoise with cherry jelly and chocolate mousse  
Salted caramel panna cotta with spiced oranges and almond wafer  
Rhubarb and pistachio tart with orange blossom and cream  
Pimms jelly, cucumber sorbet and strawberries  
Dark chocolate ganache, soft nougat, burnt caramel and honey wafer  
Mead poached peach and vanilla meringue mille feuille with mango sorbet  
Coconut mousse, strawberry consommé and chocolate popping candy  
Blueberry trifle with vanilla bean custard  
Elderflower jelly with berries and double cream  
Strawberry fool  
Muscat bavarois with stewed prunes and raspberry palmier

### *Additional Canapes*

Gold Range - \$4.50

Diamond Range - \$5.00

Platinum Range - \$6.00

Dessert Range - \$4.50

Slider Range - \$6.00

Substantial Range - \$7.00