
includes bread rolls + butter portions
prices exclude GST, delivery, food/beverage staff, table/chair/linen hire \& event extensions all selections include standard white crockery \& stainless steel cutlery, optional upgrades available for styled hire please respect the originality-menu changes \& alterations are not available, enquiries available for bespoke catering $c$-cold, $v$-vegan, veg-vegetarian, $g f$-gluten free, $d f$-dairy free, opt-optional please advise, we do not cater for nut free allergies menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items

## ENTRÉE

## COLD SELECTIONS

roasted vegetable terrine wrapped in silverbeet w／fig \＆balsamic reduction veg，gf
pumpkin w／blue cheese \＆pickled walnut salsa veg，gf
finger lime cured atlantic salmon w／watercress，blood orange，fennel \＆garlic aioli gf
bush tomato moroccan grilled crocodile w／mint \＆coriander salad \＆preserved lemon dressing gf
pepperberry smoked kangaroo loin w／glazed beets，soft feta \＆red wine jus

## HOT SELECTIONS

seared king prawns w／fresh lime pickle
beer battered pacific oysters w／pomegranate sauce gf opt
seared scallops w／brown butter，hazelnuts \＆chives on carrot puree gf
peking duck salad
w／rocket，coriander，mint，coconut \＆orange on banana leaf gf polenta w／oregano，mushrooms，pancetta \＆goat＇s cheese emu \＆tomato ragout arancini w／compote \＆saltbush aioli gf opt

baked sweet potato soup
w/ smoked almonds \& blue cheese toast veg, gf opt
caramelised onion \& goats cheese tart w/ salsa criolla veg, gf opt
squid ink, mushroom \& warrigal risotto finished
$\mathrm{w} /$ grana padano \& cream $g f$
whitefish, mussel \& prawn native spiced stew $w /$ stonebaked sourdough
crispy skin wild barramundi on broccolini \& warrigal greens
$w /$ lemon aspen beurre blanc sauce $g f$
slow-cooked crocodile spare rib on Indigenous wild rice w/ asparagus \& myrtle thom yum marinade
warrigal pesto chicken supreme wrapped in filo pastry w/ baby carrots \& red wine jus pineapple \& treacle pork chop w/ freekeh, fennel \& herb salad in citrus dressing
lamb shank, turmeric, kale \& chickpea outback curry
braised kangaroo tail
w/ wild thyme \& napolitana on creamy garlic mash
bistro steak
w/ butter beans, capers, lemon myrtle semi dried tomatoes \& pepper jus gf
slow-cooked beef cheeks w/ sticky shiitake mushrooms \& soft salad


## DESSERT

rosewater eton mess w/ summer berries veg, gf

## coconut ice cream

$w /$ caramelised pineapple, sago \& lime $v, g f$
guradji \& earl grey spiced poached pear w/ honey seeds \& greek yoghurt veg, gf
deconstructed apple \& butterscotch pudding w/ custard \& yoghurt cream veg, gf opt
burnt lemon aspen \& rosemary polenta cake veg, gf eucalyptus honey labneh \& pistachio brulee tart w/ figs veg
individual old fashioned (angostura bitters \& bourbon) caramel trifle veg
jaffa \& hazelnut opera cake
w/ honeycomb crumb veg, gf
roasted white chocolate fudge cake w/ wattleseed \& tahini cream veg
vegan chocolate mousse w/ mixed native berries \& pistachios v
chocolate, liquorice \& aniseed myrtle tart veg cheese selection- cheddar \& brie
w/ spiced pear paste, dried fruits, seasonal fruit \& lavosh veg, gf opt

entrée + main alternate drop // Up to 2 hours Event Time main + dessert alternate drop // Up to 2 hours Event Time
entrée + main + dessert alternate drop // Up to 2 hours Event Time
entrée + main single choice // Up to 2 hours Event Time main + dessert single choice // Up to 2 hours Event Time
entrée + main + dessert single choice // Up to 2 hours Event Time
canapé add-ons // Refer to Cocktail Menu

