



Large Events

3 COURSES
PLATED FOR 30+ GUESTS

ENTRÉE

(choose 2 for alternate drop, additional fee may apply)

Twice-Baked Comté Soufflé with and micro greens (V)

Tartine of Smoked Trout with lemon crème, dill oil and pickled fennel

Venison Carpaccio with shaved Parmesan, truffle oil and rocket (GF)

Grilled octopus with smoked paprika, potato confit and citrus vinaigrette (GF)

Vine ripened tomatoes, clear tomato essence, freshly torn Burrata, basil and olives (GF)

Grilled scallops in ½ shell with cauliflower puree and pangrattato (GF)

Grilled Western Australian scampi with roasted garlic and white anchovy butter, orange and fennel (GF)

Chicken and ham hock terrine with pickled shiitake mushrooms, tarragon mayonnaise (GFO)



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MAIN COURSE

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à l'Orange – Crispy confit duck leg, orange glaze, duck fat potatoes and baby carrots (GF)

Grass fed beef tenderloin with fondant potatoes, confit garlic, wilted spinach, red wine jus (GF)

Humpty Doo barramundi fillet, brandade, zucchini, roasted sofrito, smoked mussels (GF)

'Wellington' - deboned chicken stuffed with local mushrooms and spinach,
wrapped in butter puff, truffled potato and demi glaze

Rosemary and parmesan crusted lamb rack, ratatouille, garlic puree and rosemary jus (GF)

Vegetarian Option: Wild mushroom pithivier with truffle cream (V, GFO)

ALL MAINS SERVED WITH SEASONAL SIDES TO SHARE:

French Green Beans with toasted almond butter (GF)

Fresh garden salad with Dijon vinaigrette (GF)

Roasted pumpkin with pecans and spiced glaze (GF)



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DESSERT

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Organic Tahitian Vanilla Bean Crème Brûlée with macaron (GFO)

Citron tart with torched meringue and raspberry compote

Buttermilk panna cotta, strawberry essence and pistachio nut crumble (GFO)

Baked Valrhona chocolate tart with clotted cream and hazelnut praline

Baked Basque cheesecake with pecan cream and red wine chocolate ganache

Madeleines, minted chocolate truffles, seasonal fresh fruit (GFO)