

Seated Dining Menu

Refined table service with each course presented individually.

SHAPE YOUR EVENT

Two or three courses, alternate drop where appropriate, and tailored menus can be planned around the event.



Entrées

Choose entrée selections as part of a tailored two- or three-course menu.

Beef tartare

Cornichons, chives, black garlic and crispy potato

Kingfish ceviche

Citrus, chilli, coriander and avocado

Pumpkin tortellini

Burnt butter, sage, capers and parmesan

Chargrilled prawns

Lemon, herb butter and fennel

Chargrilled lamb cutlets

Rocket and shaved fennel salad

Ocean trout sashimi

Crispy rice, avocado, sriracha and salmon pearls

Beetroot carpaccio

Whipped goat's cheese, walnuts and rocket

Smoked chicken breast

Charred corn, herbs and citrus dressing

Burrata

Heirloom tomato, basil oil and balsamic



Mains

Current plated main-course selections. Final availability and dietary variations are confirmed with your proposal.

Eye fillet

Pomme purée, seasonal greens and red wine jus

Lemon & thyme chicken breast

Potato gratin, charred asparagus and roasted garlic velouté

Butterflied chicken breast

Ginger, soy, garlic and mirin, jasmine rice, Asian greens and fragrant broth

Duck breast

Sweet potato purée, baby carrots and cherry glaze

Barramundi

Fennel salad and beurre blanc

Twice-cooked pork belly

Pomme purée, charred greens and maple mustard glaze

Slow-cooked lamb shoulder

Purée, baby carrots and salsa verde

Mushroom risotto

Porcini, parmesan and truffle oil

Burnt butter gnocchi

Sage and crispy shallots

Crispy-skin salmon

Crushed kipfler potatoes, seasonal greens and dill beurre blanc



Desserts

Finish with an individually presented dessert.

Vanilla bean crème brûlée

Seasonal berries

Dark chocolate mousse

Raspberry, honeycomb and crème fraîche

Lemon meringue

Lemon curd, torched meringue and berry compote

Coconut panna cotta

Mango, passionfruit and toasted coconut

Tiramisu

Mascarpone, espresso and cocoa

Sticky date pudding

Butterscotch sauce and vanilla bean cream

Basque cheesecake

Macerated berries

Seasonal pavlova

Vanilla cream, berries and passionfruit

