

Ultimate Function Package

Please Select 6 options from Hors d'oeuvres on Arrival

3 options each from Entrée, Main and Dessert for Alternate Drop

Hors d'oeuvres

Cold

Lavosh Crisps with King Prawn, Avocado and Roe.

(GF) Shredded Chicken Rice Paper Rolls with Ponzu Dressing.

(GF) Buckwheat Blinis Pancake Topped with Smoked Salmon and Crème Fraîche.

Sydney Rock Oysters with Lime and Vodka Sorbet.

Melba Toast with Duck Liver pate and
Segmented Orange.

(V) Goats Cheese and Semi-dried Tomato Tartlets with Stuffed Olives.

(GF) Home-made Corn Fritter Topped with Oven Roast Tomato wrapped in Prosciutto with Pesto
Fraîche.

Hot

Duck, Pear and Blue Cheese Galette.

(GF) Scallops on Half Shell with Sage Butter and Crisp Prosciutto.

Breaded Calamari Served with Orange and Poppyseed Aioli.

(V) House-made Mini Quiches.

(GF, DF) Sate Chicken Skewers with Spicy Peanut Sauce.

(V) Filo Parcels with Mushroom, Leek and Pinenut Ragout.

Crisp Pork and Ginger Won Tons with Hoi Sin Sauce.

Entree

- (GF, DF) Paprika Marinated Quail Bedded on a Smoked Pear and Macadamia Pilaf with Beetroot Relish and Hickory Vinaigrette.
OR
- (V, GF) Garlic Mushroom and Vegetable Crumble with a Warm Fennel, Radicchio and Binorie Feta Salad. Dressed with Pedro Ximenz Sherry Emulsion.
OR
- (GF, DF) Chillli Salt 'n' Pepper Squid, Roquette, Macerated Strawberry, Bean Shoot, Pink Ginger and Avocado Salad. Kiwifruit and Lime Dressing.
OR
- (GF, DF) Seasoned Grilled Chicken Fillet, Smoked Pear, Pumpkin, Prosciutto and Chinois Salad. Pedro Ximenez Sherry Vinaigrette.
OR
- (GF, DF) 1/2 Dozen Sydney Rock Oysters, House-Churned Liquorice Sorbet and Salmon Roe.

Main

- (GF, DF) Grilled Eye Fillet Steak Wrapped in Bacon, Zucchini and Pumpkin Fritter, Steamed Spinach, Roasted Tomato and Grilled Field Mushroom. Whisky Pumpkin Jus.
OR
- (VEG, GF, DF) Sweetcorn and Zucchini Fritter, Layered Grilled Vegetables, Asparagus, Avocado and Baby Spinach. Raspberry Red Wine Reduction.
OR
- (GF) Roulade of Boneless Pork Loin, Pistachio Farce. Potato and Rosemary Tarte Tatin, Sesame Green Beans and Yorkshire Pudding. Apple Port Jus.
OR
- Chicken Supreme Wrapped in Prosciutto, Goats Cheese, Semi-dried Tomato and Pinenut Farce, Steamed vegetable Mélange and Choux Duchess Potato. Sauce Basil Buerre Blanc.
OR
- Hickory House-Smoked Atlantic Salmon, Sweet Potato and Almond Flan, Wilted Horseradish and Black Pepper Spinach. Dill Hollandaise and Salmon Pearls.

Dessert

- (GFA) Wattleseed Infused Crème Brulee, House Churned Lemon Myrtle and Lime Ice Cream and Confit Orange. Macadamia Biscotti and Hibiscus Flower.
OR
- (GF) Belgian Flourless Chocolate Pudding, Honeycomb Ice Cream and Choc-Butterscotch Sauce.
OR
- Caramel Macadamia Tartlet, Burnt Toffee Sauce and Caramel Swirl Ice Cream.
OR
- (GF) Vanilla Bean Panacotta, House Churned Turkish Delight Ice Cream and, Macerated Strawberries. Rosewater Anglaise.
OR
- (GF, DF) Poached Pear in Liqueured White Wine Syrup, House Churned Raspberry Sorbet, Poached Berry Compote. Coconut Meringue Wafer.