

ELEGANT PLATED MENU

ENTRÉES

TWICE COOKED PORK BELLY

Japanese Slaw & Soy Mirin Reduction*

CHICKEN TIKKA MALAI KEBAB ON SKEWERS

With mint chutney & pickled vegetables*

MONGOLIAN CUBED ROLL STEAK SALAD

With mixed lettuce, red capsicum & Mongolian dressing*

NEW ENGLAND CRAB CAKE

With apple slaw, roasted red pepper remoulade



MAINS

PORTERHOUSE STEAK

Cooked to medium with scalloped potato, ratatouille & red wine sauce (GF option available)

DUCK AL ORANGE

With seeded mustard mash, grapefruit marmalade, glazed beets & broccolini*

DIJON & MINT LAMB CUTLETS

With butternut pumpkin puree, sorrel pesto, asparagus & lamb jus*

SLOW BRAISED PORK STRIP LOIN

With sweet potato gnocchi, French beans & heritage apples*

BAKED TROUT FILLET

With crab & polenta gnocchi baby spinach & asparagus cream sauce*

BOURBON HONEY CHICKEN

With jalapeno mash potato & cauliflower onion fritters*

*Denotes Gluten Free

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DESSERTS

TOBERONE CHEESECAKE

With a chocolate biscuit base & a rich Toblerone cheesecake filling & topped with almond nougat and hazelnuts

CREAMY LEMON CURD TART

With a gluten free biscuit base, creamy curd & candied lemon zest

ORANGE ALMONDINE CAKE

Drizzled with lemon syrup, topped with candied orange*

LAYERED CHOCOLATE MOUSSE

With a chocolate base, layered with white and dark chocolate mousse*



MINIMUM OF 50 PEOPLE

Served on a 50/50 alternate basis. Please select two choices per course. Dietary requirements must be given 10 days prior to the day of the function.

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