

PLATE SERVICE MENUS

PRICES INCLUSIVE OF CROCKERY, CUTLERY, TABLE LINEN (WHITE) FOR GUEST TABLES (BASED ON 10 GUESTS PER TABLE) AND LINEN SERVIETTES (WHITE), CHEF AND UNIFORMED WAIT STAFF.

TABLE LINEN AND SERVIETTES CAN BE CHANGED TO BLACK FOR AN ADDITIONAL \$1PP.

ONSITE COOKING FACILITIES REQUIRED WILL BE BASED UPON THE MENU, GUEST NUMBERS AND THE VENUE. MINIMUM 25 ADULTS AND 7 DAYS NOTICE REQUIRED.

LESS THAN 45 ADULT GUESTS WILL INCUR A STAFFING CHARGE.

SELECTIONS

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| SOUP AND MAIN | SET MENU \$39.50PP | ALTERNATE MAIN \$46.50PP |
| MAIN AND DESSERT | SET MENU \$39.90PP | ALTERNATE MAIN \$46.90PP |
| SOUP, MAIN, DESSERT, TEA AND COFFEE | SET MENU \$44.90PP | ALTERNATE MAIN \$51.90PP |
| ENTRÉE, MAIN, DESSERT, TEA AND COFFEE | SET MENU \$52.90PP | ALTERNATE MAIN \$59.90PP |
| STANDARD GOURMET CANAPÉS | \$ 5.50PP | |
| PREMIUM GOURMET CANAPÉS | \$ 6.90PP | |
| GOURMET CHEESE BOARD | \$ 6.50PP (PLATTER(S) ON TEA/COFFEE STATION) | |
| | \$ 8.50PP (PLATTER ONE PER TABLE) | |

SOUP

BUTTERNUT PUMPKIN AND CINNAMON SOUP FINISHED WITH CREAM, CHIVES AND CRISP CROUTONS
CREAM OF TOMATO AND BASIL SOUP

CREAM OF CHICKEN AND CORN SOUP TOPPED WITH CROUTONS AND CHIVES
POTATO AND LEEK SOUP TOPPED WITH BACON LARDONS AND FRESH CHIVES
SWEET POTATO, CARROT AND GINGER SOUP TOPPED WITH SOUR CREAM

ENTREE

SMOKED CHICKEN SALAD WITH MACADAMIA AND WHITE BALSAMIC DRESSING
ROMA TOMATO BASIL AND FETA TART ON PUFF PASTRY GALETTE WITH ROQUETTE AND BALSAMIC GLAZE
GRILLED HALOUMI ON GREEK SALAD WITH SWEET CHILLI AND BALSAMIC GLAZE
TOASTED ENGLISH MUFFIN WITH SPINACH, SMOKED SALMON, POACHED EGG AND HOLLANDAISE SAUCE
WARM TART OF MEDITERRANEAN VEGETABLES, FETA AND PESTO WITH BALSAMIC GLAZE

PLATE OF ENTRÉE 'TASTERS'

- BLACK TIGER PRAWNS WITH CHIFFONNADE AND MARIE ROSE SAUCE
- THAI NOODLE AND BEEF SALAD WITH BLACK SESAME
- SALAD OF GRILLED MEDITERRANEAN VEGETABLES WITH BALSAMIC GLAZE

PLATE OF ENTRÉE 'TASTERS'

- PRAWN AND AVOCADO SALAD WITH MANGO CHILLI DRESSING
- CONFIT OF DUCK ON THAI PAPAYA SALAD WITH NAM JIM
- GLAZED PORK BELLY ON VERMICELLI NOODLE

MAIN COURSES (ALL MAIN COURSES SERVED WITH GARDEN FRESH VEGETABLES)

BEEF

MEDALLION OF MSA BEEF FILLET ON MUSHROOM AND PINE NUT RISOTTO CAKE, RATATOUILLE AND BALSAMIC GLAZE
MEDALLION OF DARDANUP BEEF FILLET ON GARLIC MASH WITH RED WINE AND ROSEMARY GLAZE, TOPPED WITH PARMA SHARD
FILLET OF DARDANUP BEEF ON SOFT POLENTA FLAVOURED WITH BLUE CHEESE AND A MARJORAM JUS

LAMB

HERB CRUSTED RACK OF LAMB GARLIC MASH, ROASTED MEDITERRANEAN VEGETABLES AND OREGANO SAUCE
OVEN ROASTED RACK OF LAMB SET ON RATATOUILLE WITH MERLOT GLAZE, ACCOMPANIED BY A TART OF SLOW COOKED LAMB SHANK AND SWEET POTATO
RACK OF LAMB ON CREAMED POTATOES WITH A CABERNET GLAZE

FISH

FILLET OF ATLANTIC SALMON ON FRESH ASPARAGUS AND DUCHESSE POTATO, TOPPED WITH WASABI HOLLANDAISE
POLENTA AND ORANGE-CRUSTED SALMON ON A TAGLIATELLE OF VEGETABLES AND A LIGHT CREAM SAUCE
LEMON SCENTED BARRAMUNDI, HERB CRUSHED POTATOES, SNOW PEAS AND CHERRY TOMATOES

CHICKEN

BREAST OF CHICKEN FILLED WITH SMOKED LEG HAM AND CAMEMBERT, WRAPPED IN FILO PASTRY AND SERVED WITH A CHARDONNAY CHIVE CREAM SAUCE
PANFRIED BREAST OF CHICKEN MARINATED WITH STAR ANISE, CINNAMON AND CORIANDER, SET ON ISRAELI COUS COUS WITH SPRING VEGETABLES AND RED WINE GLAZE.
TENDER BREAST OF CHICKEN ON A RISOTTO CAKE WITH RATATOUILLE AND BALSAMIC GLAZE
FREE RANGE CHICKEN BREAST ON PUMPKIN AND PEA RISOTTO AND CHIVE CREAM SAUCE
TENDER BREAST OF CHICKEN WITH KASHMIR CRUST SET ON TOMATO AND PISTACHIO COUS COUS
BREAST OF CHICKEN ON WILD MUSHROOM RISOTTO WITH CHARDONNAY CREAM SAUCE AND PANACHE OF VEGETABLES

PORK

ROAST LOIN OF PORK ON ORANGE SWEET POTATO MASH WITH A SEEDED MUSTARD CAFÉ AU LAIT SAUCE
PORK CUTLET MARINATED IN LEMON, GARLIC, THYME AND OLIVE OIL ON WILD MUSHROOM RISOTTO

VEGETARIAN

POTATO AND PARSNIP GATEAU WITH CAPSICUM AND ZUCCHINI, TOPPED WITH SMOKED PAPRIKA SAUCE
MEDITERRANEAN VEGETABLE STACK WITH BUFFALO MOZZARELLA AND PESTO
INDIVIDUAL LEEK AND MUSHROOM CRUMBLE, FONDANT POTATO AND ASPARAGUS
WARM TART OF MEDITERRANEAN VEGETABLES, FETA AND PESTO WITH BALSAMIC GLAZE

DESSERTS

SOFT CENTRED CHOCOLATE PUDDING, VANILLA BEAN ICE-CREAM AND BERRY COMPOTE
LEMON LIME TART WITH RASPBERRY COMPOTE AND KING ISLAND CREAM
CHOCOLATE FONDANT WITH DOUBLE CREAM, BERRIES AND CHOCOLATE ICE-CREAM
MANGO CRÈME BRULEE SERVED WITH BISCOTTI
MINI PAVLOVA TOPPED WITH FRESH CREAM AND SEASONAL FRUITS ACCOMPANIED BY MANGO COULIS
STICKY DATE PUDDING WITH FUDGE SAUCE AND VANILLA BEAN ICE-CREAM
BLUEBERRY CREME BRULEE, DARK CHOCOLATE AND COINTREAU PARFAIT AND CRISP WAFER
TASTING PLATE: WHITE CHOCOLATE MOUSSE, STRAWBERRY AND COINTREAU JELLY SHOT AND BLUEBERRY CHOCOLATE BRULEE WITH PISTACHIO WAFER
TASTING PLATE: CHOCOLATE FONDANT, CHOCOLATE PARFAIT AND KING ISLAND CREAM WITH BERRY COMPOTE

CHEESE

SELECTION OF PREMIUM AUSTRALIAN CHEESES WITH GLAZED FIGS, CABERNET JELLY AND STRAWBERRIES
TRADITIONAL ENGLISH CHEESEBOARD INCLUDING SHROPSHIRE BLUE, BOROUGH MARKET CHEDDAR AND DOUBLE GLOUCESTER SERVED WITH GRAPES, CELERY, CHERRY TOMATOES AND WALNUTS
INTERNATIONAL SELECTION OF CHEESE INCLUDING ENGLISH CHEDDAR, FRENCH BRIE AND AUSTRALIAN BLUE

TEA AND COFFEE

SELECTION OF QUALITY TEA AND FILTERED 'FIVE SENSES' COFFEE SERVED WITH HOMEMADE CHOCOLATES

PREMIUM CROCKERY OPTION

MENU PRICING BASED ON QUALITY **ROUND** WHITE CROCKERY.
PREMIUM 'CHELSEA' WHITE CROCKERY (SQUARE) AVAILABLE @ \$2.00 PER SETTING.

PREMIUM CUTLERY OPTION

MENU PRICING BASED ON QUALITY STAINLESS STEEL CUTLERY.
PREMIUM 'VECCHIO' CUTLERY (STAND UP STYLE) AVAILABLE @ \$2.00 PER SETTING.