

Plate Service Menus



*Inclusive of crockery, cutlery, linen serviettes (white), guest table linen (white) based on 10 guests per table, salt and pepper set per table, chef, wait staff and table top set up.
Minimum charge 20 adults. Less than 50 adults will incur a staffing charge*

Selections	Set Menu	Alternate Entree.	Alternate Main	Alternate Dessert
Soup and main	49.50	+9.00	+9.90	n/a
Main and dessert	52.50	n/a	+9.90	+7.00
Entrée and main	54.90	+9.00	+9.90	n/a
Soup, main, dessert, tea and coffee	57.90	+9.00	+9.90	+7.00
Entrée, main, dessert, tea and coffee	64.90	+9.00	+9.90	+7.00
Standard gourmet canapés	6.00 (30 mins)	9.00 (45 mins)	10.50 (60 mins)	
Premium gourmet canapés	7.00 (30 mins)	10.00 (45 mins)	11.50 (60 mins)	
Amuse-bouche	9.90			
Gourmet cheese board	6.90 (platter on tea/coffee station) / 8.90 (one platter per table)			

All meals are accompanied by fresh bread rolls and butter, pre-set

Amuse-bouche (pre-set at each place setting)

Smoked salmon and Neufchatel roulade, dill mustard dressing
Salad of seared duck breast with Sichuan pepper pickled cucumber (gf)
Red cabbage gazpacho, red wine mayonnaise, compressed cucumber (v)

Soup

Caramelised pumpkin, garlic, micro chives, crispy cassava (gfo)(v)
Cream of tomato, basil labneh, parmesan crouton, micro basil (v)
Cream of chicken and corn, crispy wonton skin, kale crisp (gfo)(v)
Potato and leek, chive bubbles, prosciutto dust (gfo)
Roasted sweet potato, curried disc, micro chard, candied walnuts (v)



Entrée

Sous vide chicken breast, caramelised pumpkin puree, popped grains
Seared duck breast, parsnip puree, broad beans, orange emulsion (gf)
Za'atar lamb backstrap, herb infused cous cous, green pea puree, pomegranate molasses
Marinated dardanup beef, horseradish bavarois, cornichon, micro herb salad (gf)
Spiced snapper, quinoa tabbouleh, pickled carrot, yoghurt dressing (gf)
Seared scallops, chorizo, white bean puree, charred corn salsa (gf)
Master stock pork belly, son-in-law egg, pak choy, chilli caramel
Harissa prawns, lemon myrtle risotto, bouillabaisse sauce
Panko pumpkin, grilled haloumi, popped wild rice, herb sauce (v)
Tart of asparagus, feta, beetroot and macadamia crumble with truffle oil (v)
Tasting Plate

- Chermoula prawn, turmeric spiced slaw, lemon yoghurt (gf)
- Evoo poached chicken, pumpkin puree, crisp grains (gf)
- Beef tataki, wakame, soy vinaigrette



Main

Dardanup beef medallion, smoked beef cheek compression, creamed Royal Blue potatoes, port jus
Medallion of MSA beef, garlic mash, grilled asparagus, burnt butter baby carrot, Cabernet glaze, parma shard (gf)
Spiced lamb rump, bulgur wheat, pumpkin puree, tagine sauce, broccolini
Roast rack of lamb, 12 hour slow cooked shoulder, xo chilli carrots, smashed potato, Merlot glaze, crispy leeks (gf)
Smoked paprika chicken breast, pea and chorizo risotto, grilled courgette, broad bean salsa (gf)
Filo chicken, smoked ham and brie, gruyere hassle back potato, asparagus, blistered cherry tomato, Chenin Blanc cream
Char sui Atlantic salmon, zucchini roesti, asparagus, fried nori crisp (gf)
Seared Cone Bay barramundi, sweet potato puree, king oyster mushroom, tempeh crisp, black bean sauce
Confit duck maryland, white bean cassoulet, quince jus, hazelnut crumb, broccolini
Crisp pork belly, king oyster mushroom, crumbed apple risotto, broccolini, star anise glaze
Filo of wild mushroom risotto, bed of ratatouille, watercress and red radish salad (v)
Potato and parsnip gateau, baby vegetables, roast tomato and smoked paprika sauce, micro herbs (gf)(v)

Dessert

Caramel chocolate miso mousse, chocolate dirt, raspberry gel, lemon balm, aerated chocolate (v)
Black sesame creme brulee, matcha green tea shortbread, panda paint, tropical fruits (v)
Mess of wattle seed meringue, lemon myrtle curd, seasonal berries, vanilla cream, macadamia caramel (gfo)(v)
Chocolate macadamia fondant, chocolate cause, salted popcorn toffee, berries, cream (v)
Deconstructed pumpkin cheesecake, honey saffron poached pear, vanilla bean creme fraiche, pecan crumbs (v)
Chai panna cotta, honeycomb, ginger strawberry jelly, pandan paint (gf)(v)
Glazed lime tart, fresh cream, berries, citrus glaze (v)
Chocolate tart, caramelised walnut, tonka bean mascarpone, chocolate dirt, raspberry coulis (v)
Planks of gourmet petite desserts, to be shared (gfo)(v)
Tasting Plate

- Waffle cone of Kahlua chocolate mousse (v)
- Baileys truffle (gf)(v)
- Chocolate brulee shot (gf)(v)



Cheese

Premium Australian cheeses, strawberries, dried fruits, quince paste, panforte, lavash and crisp-breads (v)

"I cannot fault your service. My sister had Prestige for her wedding and it was wonderful. Now I have had Prestige for my fundraising dinner, and again the food and staff were terrific. The service was faultless. I appreciate the advice your office ladies gave me. Prestige is truly 10 out of 10."