

## Plate Service Menus



*Inclusive of crockery, cutlery, linen serviettes (white), guest table linen based on 10 guests per table (white), 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.*

<b>Selections</b>	<b>Set Menu</b>	<b>Alternate Entree</b>	<b>Alternate Main</b>	<b>Alternate Dessert</b>
Soup and main	46.90	+9.00	+9.90	n/a
Main and dessert	48.90	n/a	+9.90	+7.00
Entrée and main	50.90	+9.00	+9.90	n/a
Soup, main, dessert, tea and coffee	53.90	+9.00	+9.90	+7.00
Entrée, main, dessert, tea and coffee	60.90	+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	7.90 (platter on tea/coffee station) / 9.90 (one platter per table)			

All mains are accompanied by fresh bread rolls and butter (gfo)(v)

### **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

Panko pumpkin, grilled haloumi, popped wild rice, green sauce (v)  
Chilled Harissa black tiger prawns, cilantro and mango nuoc cham, crispy noodle (gfo)  
Sticky pork belly in master stock, zucchini noodle, takuan, spicy Tahini dressing (gfo)  
Tequila infused tiger prawns, gremolata, tobiko, kohlrabi and beetroot salsa  
Sugar cured salmon, baby leaf salad with lattice potato crisps and dill mustard vinaigrette (gfo)  
Peppered kangaroo loin and caramelised onion tart, rocket and Danish feta salad, beetroot relish  
Mezcal prawns stacked with corn tortilla, aioli, guacamole, tomato cilantro salsa  
Tart of asparagus, feta, beetroot and macadamia crumble with truffle oil (vegan)

### Tasting Plate No.1

- Chipotle pulled pork, taco dust, salsa
- Edamame tabouli, orange infused asparagus, honey chamomile vinaigrette (v)
- Tequila infused tiger prawns, gremolata, tobiko, kohlrabi and beetroot salsa

### Tasting Plate No.2

- 5 spiced duck breast, pine nuts, water cress, radish, balsamic pearls, creamy avocado dressing (gf)
- Son-in-law egg, lemongrass chilli caramel (v)
- Sticky pork belly in master stock, zucchini noodle, takuan, spicy Tahini dressing

### Tasting Plate No.3

- Smoked chicken, brioche, pancetta shard, aioli
- Tiger prawn, guacamole, watermelon salsa (gfo)
- Beetroot waffle basket, goats cheese, caramelised onion, balsamic glaze (v)



## Main

Aged MSA beef tenderloin, Szechuan chilli jam mash, roasted sticky sesame honey baby carrots, broccolini, shallot jus (gfo)  
Medallion of MSA beef fillet, garlic mash, grilled asparagus, burnt butter baby carrot, Cabernet glaze, parma shard (gfo)  
Dardanup beef fillet, slowed cooked beef cheek, soft basil polenta, broccolini, parmesan crisp, jus (gfo)  
Crispy pork belly, King Oyster mushroom, crumbed apple risotto, fried broccolini, star anise glaze  
Baharat spice crusted rack of lamb, xo chilli carrots, smashed potato, Merlot glaze, crispy leeks (gfo)  
Roast rack of lamb, 12 hour slow cooked lamb shoulder, green pea puree, snow pea tendrils, rosemary glaze (gfo)  
Filo chicken, smoked ham and brie, gruyere hassle back potato, asparagus, blistered cherry tomato, Chenin Blanc cream reduction  
Dijon parmigiana crusted chicken, shitake mushroom risotto, enoki tempura, rosemary and thyme jus  
Dukkah crusted Tasmanian salmon, sweet potato and carrot roesti, watercress, fried capers, orange Sriracha sauce (gfo)  
Lemon and herb Cone Bay barramundi, caramelised fennel potato cake, cumin raita, verjuice plum glaze (gfo)  
Tartlet of polenta, field mushrooms and roast peppers with smoked tomato puree  
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

Ginger pudding, Nata de coco, coconut sugar, vanilla parfait, coconut anglaise (v)  
Mango cream brulee, macerated berries, mango splash, biscotti (v)  
Chai panna cotta, honeycomb, ginger strawberry jelly, pandan paint (gfo)(v)  
Chocolate fondant, snow soil, chocolate ice cream (v)  
Glazed lime tart, fresh cream, berries, citrus glaze (v)  
Pear tart tartin, gorgonzola parfait, roasted walnut anglaise (v)  
Planks of Chefs handmade seasonal bites (v)

### Tasting Plate No.1

- Mini Chai panna cotta (gf)(v)
- Twice cooked pear, candied walnuts, mascarpone syrup (v)
- Lime tart, kumquat, orange foam (v)

### Tasting Plate No.2

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



## Cheese

Premium Australian cheeses, strawberries, 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."*