

Plated



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 30 adults. Less than 50 adults will incur a staffing charge.

Selections	Set Menu	Alternate Entree	Alternate Main	Alternate Dessert
Soup and main	55	+9	+10	n/a
Main and dessert	60	n/a	+10	+9
Entrée and main	60	+9	+10	n/a
Soup, main, dessert	65	+9	+10	+9
Entrée, main, dessert	70	+9	+10	+9
Gourmet canapés	8 (30 mins)		13 (60 mins)	
Premium gourmet canapés	9 (30 mins)		14 (60 mins)	
Gourmet cheese board	7.50 (platter on tea/coffee station) / 9.50 (one platter per 6 - 10 pax)			
Tea and percolated coffee	3.60			

All meals are accompanied by pre-set fresh bread rolls and butter (gfo)(v)

Soup

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



Entrée

Sous vide chicken breast, caramelised pumpkin puree, popped grains (gf)
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 (gf)(v)



Main

Dardanup beef medallion, smoked beef cheek compression, creamed Royal Blue potatoes, port jus (gf)
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, black bean sauce (gf)
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

Dark chocolate tart, candied walnuts tonic bean cream, chocolate dirt (v)
Mango panna cotta, orange and white chocolate paint, mango gel, passionfruit gel, ginger crumb (v)
Wattleseed gelato, cacao genoise, anglaise, candied macadamia (v)
Coconut icecream, pandan cake, mango sticky rice, lime and basil syrup, ginger crumb (v)
Sea salt chocolate cremeux, dark chocolate sauce, raspberry gel, cacao nibs and hazelnut praline (v)
Deconstructed pumpkin cheesecake, honey saffron poached pear, vanilla bean creme fraiche, pecan crumb (v)
Glazed lime tart, fresh cream, berries (v)

Share dessert plank: Patisserie selection of premium petites may include choc misu, lemon tart, white chocolate mudcake, chou chou, strawberry surprise, lemon meringue, glazed fruit tart orange and rosemary marshmallow (gf), hummingbird slice (dairy free)(gf)(nut free)(vegan)

Dessert Grazing Station +\$2pp: Chefs selection of handmade pastries, cake slices and petites, presented on a shared grazer board. May include Lemon lime brulee, petite red velvet cupcake, eclairs, chocolate, cherry and coconut slice, dark chocolate mudcake, profiteroles, mini carrot and walnut cake, petite malteser cake, gourmet donuts, pandan marshmallow (gf), caramel slice (gf), cranberry blondie (gf), sliced fresh fruit (gf), seasonal berries (gf)

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."