

A Special Dinner

Can be chosen as a single choice from each, two choices, two choices alternate drop, three choices or entrée main, main dessert

Quotation based on numbers, location, and hire equipment if necessary



Selection of home baked breads

Selection of canapés (three from our canapé menu)

Entrée

Baked goats cheese, Irish soda bread, roasted beetroot, walnuts

Onion soup, with cider, roaring forties blue crostini

Smoky bacon and tomato soup, focaccia finger

Fish stew with saffron and tomato, smoked paprika mayo

Smoked salmon tartlet, dill potatoes, quails egg

Ham and parsley terrine, pickled vegetables

Crab cakes, rocket, preserved lemon emulsion

Seared beef salad, nam jim dressing, onion bhajia

Risotto cakes, sauté prawns, tomato basil salad

Mezze, roasted capsicum, beetroot dip, chickpea dip ,salad, ricotta, flatbread

Sweet potato and goats cheese frittata, tomato chilli jam

Squid chargrilled with chorizo, salad of chickpeas tomato and chilli

Peking duck salad, bean shoots, coriander and mint

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Main Course

Grilled pork rib eye, apple compote, potato and bacon torte, sauté savoy cabbage

Baked salmon filo parcels, gratin dauphinoise, almonds and beans, chive cream

Pancetta wrapped Rankin cod fillet, saffron mash, melange of seasonal vegetables

Roast baby chicken, herbed bread sauce, thyme jus, crispy potatoes, steamed carrots

Peppered duck breast, wild mushroom cream sauce, jewelled pilaf rice

Braised lamb shank, Moroccan vegetables, cous cous Maghreb

Sloooow cooked pork belly with ginger star anise braising liquor, jasmine rice, wok veg

Dardanup eye fillet, garlic herb potato cakes, caramelised red onion, wild mushrooms

Ginger and spring onion glazed barra fillet, hokkien noodle, bok choy

Dessert

Blackberry fool with hazelnut biscuit

Sticky toffee pudding with whisky and butterscotch sauce

Apple tart, walnut crumble topping, vanilla bean ice cream

Mango and kiwi roulade, berry drizzle

Lemon tart, pistachio shortbread, crème fraiche

Chocolate hazelnut torte, praline, fresh cream

Soft pistachio meringue and spring poached fruits and double cream

Lemon curd cream puff with candied lemon

Almond tart with summer berries

White chocolate truffle cake balsamic strawberries