

## Luncheon Menus 2023

### **Starters/Entrees/Shares \$16-\$30 each**

Avocado, Labneh + Fennel Bruschetta

Kingfish Crudo, Yuzu, EVOO, Pickled Cucumber

Beef Carpaccio, Lemon, Romano, EVOO, Rocket

Beef Tartare, Quail Egg, Tiny Fries

Wasabi Prawns, Shoestring Fries

Crab + Lobster Raviolo, Horseradish Butter

Crumbed Sardines, Apple Slaw, Caper + Dill Mayo

Twice cooked Crispy 5 Spice Lamb Ribs, Maple Glaze

Tiny Chicken + Chorizo Pot Pie

Chicken Polpette, Lemon, Sugo, Pecorino, Crusty Bread

Creamed Corn, Crab, Chilli, Goats Cheese, Bread

Garlic Prawn + Confit Cherry Tomato Pizzetta

Chilli Jam Prawns, Rice Noodle, Peach + Cucumber Salad

Burrata, Grilled Peach, San Daniele, Fig Vincotto

Hot Smoked Sides of Salmon, served warm, Crusty Turkish Bread, Horseradish Crème Faiche

Tempura Fish, Pickled Ginger Slaw

Salt + Chilli Squid, Asian Greens, Nahm Jim

Caprese Pizzetta, Stracciatella

Chilli + Coriander Crabcakes, Lime Aioli

Seared Duck Breast, Miso Ginger Soba Salad

Crispy Potato Cakes, Lemon Yoghurt, Smoked Salmon

Goats Cheese Stuffed Fried Zucchini Flowers

Miso Baked Prawn Toasts

Seared Scallops, White Balsamic Pears, Speck

Smoky Prawns, Israeli Cous Cous

**Mains/Shares \$37-\$58 each**

Steak Frite, Salsa Verde

Za'atar Lamb, Whipped Feta, Tomato Onion Salad

Beef Short Rib, Chimmichurri

Grilled Rankin Cod, Tuscan Grilled Vegetables

Chargrilled Chicken Skewers, Green Chilli Corn Salsa

Grilled Prawns, Miso Ginger Butter, Slaw

Crispy Skin Salmon, Barley Risotto Cake, Horseradish Cream Sauce, Confit Baby Romas

Harissa Slow Cooked Lamb Shoulder, Smoky Babaganoush, Pomegranate, Cous Cous

Pistachio Pesto Crusted Baked Salmon

Butter Poached Fish, Marinated Zucchini + Mint Salad

Lamb Cutlet, Green Olive + Almond Tapenade, Glossy Potatoes

Prosciutto Baked Chicken Roulade, Apple + Manchego, Truffle Green Pea Puree, Marsala Glaze

Beef Cheek Ragout Baked Gnocchi

Smoked Beef Brisket, Baked Polenta

T-Bone Steak, Parish Mash, Port Glaze

Lamb Rack, Hasselback Potatoes, Jus

Almond Crumbed Pork Schnitzel, Creamed Spinach

Zesty Lamb Koftas, Greek Salad

Crispy Skin Snapper, Pear + Rocket Salad, Romesco

Slow Cooked Lamb Shoulder, Moghrabieh, Tahini Yoghurt

Orecchiette, Pork + Fennel Sausage, Chilli, Broccolini

Eye Fillet, Potato Gratin, Confit Garlic, Red Gum Honey Jus, Blue Cheese Cream

Spiced 24 Hour Lamb Shank, White Bean Crush, Salsa Vierge, Lamb Reduction

Tuscan Pork Fillet, Warm Potato Salad, Madeira Glaze

Crab Spaghettoni, Chill, Confit Garlic, Confit Tomato, EVOO

Beef Wellington, Parmesan Garlic Mash, Jus, Asparagus

**Sides \$12-\$16 each**

Baked Asparagus + Prosciutto Bouquets, Nut Crumble

Baked Rigatoni, Spinach, Leek, Ricotta, Parmesan

Pickled Shiitake Salad

Jacket Chats, Parmesan, Speck, Herbs, Crème Fraiche

Caprese Salad

Heirloom Baked Carrots, Calendar Feta

Crispy Chips, Sea Salt, Garlic Mayo

Paris Mash

**Desserts \$16-\$21 each**

Sticky Orange Pudding, Lime Glaze, Passionfruit Curd, Double Cream

Strawberry + Hazelnut Meringue Torte

Chocolate Fondant, Salted Caramel, Gelato

Tiramisu

Deconstructed Cheesecake, Burnt Peach, Maple Glaze, White Choc Crumb

Sticky Date Pudding, Toffee Sauce, Ice Cream

Banana Spring Rolls, Crème Anglaise

**Note: The majority of dishes listed above can be enjoyed as individual plated meals or as shared meals presented family style/table buffets**

**The suggested range on sharing menus is 3 entrees and 3 mains, however you may opt for more entrees and a singular main meal. Menu options and sides can be customised to your preferences.**

**Set menu starting prices increase based on alternate drop option and multiple options per course to be ordered on the day.**

*All pricing is (+) plus GST. Min charge \$100 per head and \$1200 plus gst total*

*We use only local and sustainable seafood and meat unless otherwise specified*

*Surcharges apply to individual serve vegan requirements when not selected as a full menu option*

*These menus serve as a guide and customizing menus is our preference to make your event special*

*Plates, Cutlery, Linen + Glassware are available for hire – please enquire.*

*Any extra fees for Chef, Food + Beverage servers + Kitchenhands will provided in quote, based on requirements*