

FESTIVE FEASTING MENU

All dishes served sharing-style to the table

\$105 per person, two courses and sides | \$115 per person, three courses and sides

STARTERS

Stracciatella, grilled peaches, pistachio pesto (v, gf)

Grilled Yamba prawns, Calabrian chili butter (gf)

Rare-breed Berkshire ham, piccalilli (gf)

MAINS

Grilled cauliflower, quinoa, pomegranate, sumac (vg)

Confit salmon, asparagus, lemon (gf)

Muscovy duck breast, sour cherry, cavolo nero (gf)

SIDES

Iceberg wedge, radishes, sweet onion (vg, gf)

Potato bake, gruyere cheese, thyme (gf)

DESSERTS

Chocolate and cherry pavlova (gf, v)

Peach and raspberry trifle (v)

OCEAN ADD-ON

Sydney rock oysters, Ace mignonette and lemon - \$7 each (gf)

Mooloolaba yellowfin tuna, Hiramasa kingfish, Huon salmon, wasabi, soy, ginger – \$32pp (gf)

Pricing is subject to change and may be confirmed within 90 days of your event

Menus are chef's selection and subject to seasonal substitution

Dietary requirements can be accommodated. Please note, a surcharge may apply for excessive dietary requests

FESTIVE COCKTAIL PACKAGE

2 hour reception, \$120 per person — includes:

- **Welcome Cocktail**
Ruby Margarita - Tequila, rhubarb, lime
- **Canapes**
Choice of six
- **Beverage Package**
Two-hour Standard Beverage Package

CANAPE MENU

PROTEIN

Oysters natural, lemon wedge (gf)
Smoked salmon and cream cheese tartlet
Sesame beef Vietnamese rice paper rolls, nuoc cham dressing (gf)
Chicken and green papaya Vietnamese rice paper rolls, nuoc cham dressing (gf)
BBQ pork Vietnamese rice paper rolls, nuoc cham dressing (gf)
Peking duck crepe, hoisin
Chicken and mushroom shortcrust pie
Beef and potato shortcrust pie

VEGETARIAN

Tofu Vietnamese rice paper rolls, nuoc cham dressing (gf, vg)
Mushroom arancini balls (gf)
Manchego and corn croquette (gf)
Mac and cheese bites
Potato curry empanada
Spinach and mushroom pie

SWEET STUFF

Lemon meringue tarts
Red velvet cupcakes (gf)
Chocolate brownie (vg)

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GRAZING PLATTER ADDITIONS

PADDOCK — \$32 per person

Imported and locally sourced artisan cured meats (gf)
Cornichons, vegetable giardiniera, sourdough baguette

PREMIUM PADDOCK — +\$20 per person

Jamon Iberico de Bellota, 48 month aged (gf)
Black truffle and squid ink salami (gf)
Wagyu bresaola (gf)

PASTURE — \$38 per person

Australian artisan cheese (gf)
Bread, assorted crackers, fig jam, dried muscatels

PREMIUM PASTURE — +\$11 per person

Selection of the finest imported European cheese (gf)

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