



## DINING OPTIONS

### **Gourmet Seafood Lunch or Dinner - \$150 per person**

Seafood platter with oysters, QLD tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (*Lobster on request at market price*)

Seasonal salads & bread

***Plus a Choice of Two of the Following Items:***

Seared Hervey Bay scallops

QLD spanner crab

Battered snapper

Salt & pepper calamari

Panko & coconut prawns

Smoked salmon

### **Gourmet BBQ Lunch or Dinner - \$95 per person**

Seasonal salads, vegetables & bread

***Plus a Choice of Four of the Following Items:***

Tiger prawns

Buffalo chicken wings

Spiced chicken skewers

Lamb cutlets

Grass fed beef tenderloin

Cape Grim eye fillet with BBQ glaze

Berkshire pork loin and prosciutto

Haloumi

## **Lighter Options**

### **Bakery & Salads - \$65.00 per person**

Selection of finger sandwiches

Freshly baked tarts

Seasonal salads & bread

Fruit platter

### **Deli Luncheon - \$75.00 per person**

Deli meats platter with leg ham, salami, pastrami & roasted chicken breast

Cheese platter with a selection of cheddar, camembert & gorgonzola, salt roasted nuts & fig jam

Seasonal salads, breads and crackers

Condiments & pickles

Fruit platter

### **Cheese Platters - \$35.00 per person**

A selection of Australian cheddar, French brie, Italian gorgonzola, served with roasted macadamias, crackers, toasted ciabatta and fig jam

### **Antipasto Platters - \$35.00 per person**

A selection of cured meats (salami & prosciutto), marinated bocconcini, kalamatas, smoked tomato, rocket, pesto & toasted ciabatta.

### **Fruit Platters - \$35.00 per person**

A delicious selection of the fresh seasonal fruit including pineapple, rockmelon, watermelon, grapes, kiwi, strawberries & blueberries (as seasonally available)

## **Canape Dining**

*4 Selections plus 1 dessert - \$80 per person*

*5 Selections plus 1 dessert - \$98 per person*

*Add cheese and antipasto platters - \$140 per person*

Panko & oregano crumbed chicken strips, saffron & confit garlic aioli

Crispy smashed chat potatoes, sweet chilli, sour cream

Pan fried haloumi, pine nut pesto, herbs

Sydney rock oysters, Cabernet granita, lemon

Saffron & mozzarella arancini, chive aioli

Panko & coconut prawns, sweet chilli aioli

Slow roasted pork belly, chilli salt, pepper caramel

Vegetarian fried spring rolls, sweet soy dressing, sliced shallots

Charred goats cheese tartlet, caramelised onions, micro cress

Duck pancakes, sliced cucumber, spring onion

Angus beef burger, chutney, smoked aioli, pickle

Fried calamari, aioli, chilli chips, fresh lime

Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche

Seared scallops, black sesame dressing

Chicken skewers, grilled lime, fresh mint yoghurt

Ceviche of kingfish, citrus dressing, ruby grapefruit segment

## **Dessert**

Chocolate brownie, salted caramel

Belgian milk chocolate tartlet

Skewers of seasonal fresh fruit

Lemon curd tartlet, torched meringue

Assorted ice-creams

**Formal Dining - \$130 per person**

*Choice of 3 Canapés + 2 Mains + 2 Desserts*

*Sourdough bread rolls & salted butter*

**Main**

Braised beef brisket, charred broccolini, potato puree, toasted almonds, jus

Tasmanian salmon, cauliflower puree, baby radish

Thyme marinated spring chicken, confit garlic, baby celery

Vegetarian paella, fresh vegetables, lemon, parsley

Riverina beef fillet, carrot puree, potato fondant, honey roasted carrots, mushroom jus

**NIPPER'S MENU - \$35 per person**

Strictly 10 years and under

Served with fries and a selection of fruit to finish

***Plus a Choice of One of the Following Items:***

Grilled chicken skewers

Crispy reef fish

Beef sliders with cheese and tomato sauce

Butchers Gourmet sausage sizzle, tomato sauce

Air-fried chicken nuggets