

Course 1

toasted brioche, mushroom fricassees, truffle butter GF / DF

ash coat chèvre, beetroot textures V

buffalo mozzarella, heirloom tomatoes, basil DF

“Eggs, Bacon & Toast” panko crumbed egg, egg, gel, cured egg, pork, brioche toy soldiers V

heirloom baby beetroots, curd, black olive GF

Course 2 V / GF

cured kingfish, lime, kewpie, pickled gel, wasabi roe V

char-grilled octopus, squid ink sauce V

scallops, peas, white wine foam, tendrils

sous vide free range chicken, parfait cigar, corn

venison carpaccio, apple, horseradish, onion rings

caviar, blini, crème fraîche, shallots, egg POA

foie gras, brioche, grapes add \$17.50 per person

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

Course 3

cherry wood smoked duck breast, pickled shitake, umami broth, steamed duck leg dumpling, enoki straw

panko crumbed pork cheek, sauce gribiche, pickled shallot, kewpie

GF / DF

herb crusted barramundi, saffron, radish, seasonal baby greens

GF

sous vide atlantic salmon, buttered leeks, snow peas, asparagus

GF

truffle fettucine, egg, smoked cured pork belly, egg gel, Reggiano parmesan

GF

Course 4

beef rump cap, wild mushrooms, herb crumb, black garlic, wafer

V

waygu kiwami beef eye fillet marble score 9+, chef to prepare with seasonal ingredients

add \$35.00 per person (minimum 10 guests)

lamb shoulder pastry, parsnip, peas, pea tendrils

lamb cutlet, goats curd, roasted farro, carrot, wafer

sous vide pork belly, carrot, apple puree, crackling, pork jus

pork loin, white beans, speck, hazelnut crumb, kale crisps

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

Course 5

“tasting of chocolate”

tropical fruits & coconut

berries & cream variation

chefs selection of 3 petit fours

International cheeses, honey saffron pear, fig jam, quince paste, orange & red wine muscatels,, lavosh, water crackers

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

DEGUSTATION MENU OPTIONS

MENU OPTION 1

2 canape selections, 5 course menu \$150.00 / person

Select one dish from course

MENU OPTION 2 – chef's selection menu

2 canape selections, 10 course menu \$250.00 / person

Note the above packages come with linen napkins, crockery and cutlery

Glassware can be hire (fees apply)

Please note any guest dietary requirements

Wait staff are an additional cost at \$48.50 per hour per staff member, staff numbers and hours will be an estimate on your events requirements.

Minimum spend on food Monday to Friday \$1500.00 Sat/ Sunday \$2500.00

The above packages are flexible, if you don't see a package that suits you, contact us for a quote