

OUR MENUS

2021



“ Our focus for our menus is to provide a culinary delight of modern cuisine designed from the freshest seasonal & regional produce Australia has to offer. Our aim is to celebrate the craft of our very talented chefs & to provide a unique experience for every one of our guests at every venue & event. ”

John Deane - Executive Chef

AFTERNOON TEA

6; 1: GCDDCT: 6~: BH

Assorted Danish pastries (v)

Mini lamingtons (v)

Assorted mini muffins including apple, caramel, choc hazelnut & berry (v)

Mini beef pie with tomato sauce

Feta pumpkin arancini (v)(gf)

Golden sausage rolls with tomato sauce

Freshly brewed tea and coffee

BUFFET LUNCH SAMPLE MENUS

FRIDAY DINNER

Barbeque corn salad (vg) (gf)

Cos leaves with green beans, toasted walnuts and ravigote dressing (v) (gf)

Grilled beef scotch fillet with roasted sweet potato, hazelnut and almond dukkha (gf)

Chermoula chicken supreme with Spanish onions (gf)

Crunchy smashed chat potatoes (v) (gf)

Pumpkin tortellini with sweet pepper and tomato sauce (v)

Bread roll selection with butter

Freshly brewed coffee and tea selection

Seasonal fruit platter

Strawberry and rhubarb shortcake

SATURDAY LUNCH

Creamy coleslaw with chives and red onion (v) (gf)

Wild rocket and shaved parmesan salad with aged balsamic and extra virgin olive oil vinaigrette

Grilled rump steak (gf)

Grilled salmon with roast tomato fondue (gf)

Burghul, pine nut and parsley pilaf (v)

Pumpkin and lentil stew with steamed rice (vg) (gf)

Selection of mini rolls with butter

Freshly brewed coffee and tea selection

Seasonal fruit platter

Mango and coconut cake with double cream

SATURDAY DINNER

Asian cress leaves with black sesame miso dressing (vg)

Crispy kipfler with sour cream, grain mustard and crispy sage (v) (gf)

Chicken thigh cacciatore (gf)

Roasted lamb rump with feta and green olive dressing (gf)

Crunchy smashed chat potatoes (v) (gf)

Mushroom curry with basmati rice and fresh lime (v) (gf)

Bread roll selection with butter

Freshly brewed coffee and tea selection

Seasonal fruit platter

Raspberry chocolate brownie