



Chefs selection packages

2 course plus canapes \$77pp

½ hour canapes

Goats cheese, red grape, pistachio truffle

Smoked salmon with baby capers, red onion, chervil, filo cup

Crispy prawns with sweet chilli sauce

Entree

Roasted beetroot, Persian fetta, orange, red onion, beet cigars & a port wine reduction (v)

'Bacon & egg' braised pork belly with fried quail egg, corn puree, asparagus & chilli oil

Main

Provencal barramundi with parsley potato pearls, slow cooked tomato, baby capers, olives, shaved fennel & dill salad

Herb crusted chicken supreme, confit potato, succotash, roasted pearl onions & sage jus

3 course with canapes \$97pp

½ hour canapes

Goats cheese, red grape, pistachio truffle

Smoked salmon with baby capers, red onion, chervil, filo cup

Crispy prawns with sweet chilli sauce

Entree

Yellow Fin tuna Nicoise with quail egg, black sesame, confit cherry tomatoes & olive dressing

Zucchini fritters with feta, sautéed wild mushrooms, spinach, carrot puree & basil oil (v)

Main

Herb crusted chicken supreme with confit potato, succotash, roasted pearl onions & sage jus

Pan seared Black Angus beef fillet with pomme puree, charred asparagus, vine tomato, balsamic onion jam & thyme jus

Dessert

Lemon Pots de crème with berry compot almond streusel, caramel ice cream and shortbread fingers

Chocolate fondant with salted caramel sauce, topped with fresh seasonal berries and vanilla ice cream