



Function Menus

This package is available for functions up to 122 guests.

All menu options include:

Your choice of 2 sides to be served with the main course,
tea, coffee and your cake served as petit fours

Your cake plated individually and served with a seasonal garnish as dessert-\$10.00pp





Canapè Menu

Add canapès to your package for your guests to enjoy on the balcony

Choose 3 canapés for 30 minutes of service -\$22.00pp

Choose 4 canapés for 45 minutes of service -\$28.00pp

Choose 5 canapés for 60 minutes of service -\$33.00pp

Please select three or four or five items only

Cold

Sydney rock oyster, shallot, white balsamic

tuna tartare, lemon mascarpone, herbs

chicken liver pate, rye bruschetta, saba

gazpacho, swissbrown mushrooms, basil oil (Vegan)

caramelised goats cheese tart, tomato, olive (V)

roast vegetable rotolo, salsa verde (Vegan)

spanner crab, avocado, finger lime, seed cracker

beef tartare, truffle, crostini

Hot

crumbed king prawn, aioli, smoked paprika

zucchini flower, caramelised onion, Gorgonzola (V)

scallops, chili, parsley crumb

chickpea cake, Mortadella, pistachio

arancini, roast capsicum, olive (Vegan) Confit chicken, prosciutto, spiced date

grilled baby octopus, nduja, polenta

grilled broccolini, bottarga, crostini



Sit Down Menu

2 course alternate serve menu -\$115.00 per person
3 course alternate serve menu -\$135.00 per person
2 course choice menu -\$145.00 per person
3 course choice menu -\$165.00 per person

Entrees

Please select two items only

kurobutapork belly, scallops, pickled fennel
bresaola, Parmigiano Reggiano, rocket pesto, balsamic vinegar
cured King salmon, horseradish cream, mandarin
casarecepasta, cherry tomatoes, spanner crab, preserved lemon
fregola, duck ragu, green olives, lemon thyme
kingfish tartare, burrata, mint oil, hazelnut
gnocchi, goats cheese, roast beetroot, pinenuts (V)

Mains

Please select two items only

barramundi, capsicum ragu, Sicilian capers, parsley
black Angus beef fillet, pencil leeks, celeriac, pumpkin seeds
confit duck leg, sweet and sour cabbage, pumpkin, pistachio salsa
corn fed chicken breast, grilled mushroom, wakame, roast garlic butter
lamb rump, heirloom carrots, black olive crumb, goats cheese
ocean trout, black lentils, white polenta, watercress
butternut pumpkin, miso, fried spelt, capers (V)



Sides

Please select two items only

- roasted russet potatoes, rosemary salt (V)
- dutch cream potato puree & truffle (V)
- pan-fried broccoli with garlic and almond (V)
- green beans, olives and lemon dressing (V)
- mixed leaf salad with honey mustard dressing (V)
- rocket, walnut and Parmigiano Reggiano (V)

Desserts

Please choose two items only

- modern Italian tiramisu
- ricotta tart, lemon, candied fruit, hazelnuts
- chocolate and almond pave, milk sorbet
- carrot cake, yoghurt sorbet, ginger
- coconut panna cotta, passionfruit caramel, macadamia brittle (Vegan, GF, DF)
- chocolate mousse, salted caramel, coconut crumble
- fruit salad, house made sorbet (GF & DF)
- selection of imported & Australian cheeses with fruit & crackers



Dessert Tasting Table Menu

Two course menus can add dessert in the form of a tasting table or roaming canapés

100 canapés -\$11.00 each -\$1,100.00
200 canapés -\$10.00 each -\$2,000.00
300 canapés -\$9.00 each -\$2,700.00

Please choose three items only

modern Italian tiramisu

ricotta tart, lemon, candied fruit, hazelnuts

chocolate and almond pave, chantilly cream

carrot cake, yoghurt, ginger

coconut panna cotta, passionfruit caramel, macadamia brittle (Vegan, GF, DF)

chocolate mousse, salted caramel, coconut crumble

fruit salad (GF & DF)