

Est 1929



SIT DOWN STYLE MENU

This package is available for functions up to 122 guests.

CANAPÉS

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

SIT DOWN

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

All menu options include:

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

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

DESSERT TASTING TABLE

100 canapés - \$11.00 each - \$1,100.00

200 canapés - \$10.00 each - \$2,000.00

300 canapés - \$9.00 each - \$2,700.00

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CANAPES

Please select three (3) or four (4) or five (5) items only

Cold

Sydney Rock Oyster, shallot, white balsamic
Tuna tartare, lemon mascarpone, herbs
Chicken liver pate, rye bruschetta, saba
Gazpacho, swiss brown 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

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JONAH'S



ENTREES

Please select two (2) items only

Kurobuta pork belly, scallops, pickled fennel

Bresaola, Parmigiano Reggiano, rocket pesto, balsamic vinegar

Cured King salmon, horseradish cream, mandarin

Casarecce pasta, 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 (2) 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)

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SIDES

Please select two (2) 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)

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DESSERTS

Please choose two (2) 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

Canapé style

Please choose three (3) 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)