

THE Premium Plated MENU



How the Plated menu is served

When choosing a plated meal, we do have 2-course or 3-course plated menus available. Please let us know how many courses you would be interested in and if you would like an alternate drop service or a selection on the day for your guests to choose from, and we can provide you with our pricing options. Any special meal requirements such as vegetarians or food allergies will be catered for separately when advised prior to event.

{V} - Vegetarian {VG} - Vegan {GF} - Gluten Free {DF} - Dairy Free

CANAPES

A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini (fillings vary) {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarē sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

ENTRÉE

**Please select one of the following if adding an entree for \$15pp
Served as individual plates to your guests:**

- Moroccan lamb ribs with tzatziki
- Goi ga salad with chilli garlic prawn {GF} {DF}
- Duck liver parfait with Madeira and port, fig and pear chutney
- Oak barrel smoked salmon, lemon creme fraiche & shaved fennel salad {GF}
- Caprese salad, tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio, crispy capers, finely sliced red onion & red wine glaze {GF} {DF}
- Salt baked beetroot, toasted hazelnuts & black garlic emulsion {V}
- Marinated tofu, pickled Asian salad, roasted sesame dressing and crisp noodles {VG}
- Stuffed portobello caps, herbed polenta & spiced ratatouille {VG}
- Roasted tomatoes, polenta bruschetta & balsamic reduction {VG}

YOUR MAIN MEAL

**Please select two options and a vegetarian option from below:
Served as individual plates to your guests:**

Beef, lamb & chicken are halal

BEEF SELECTION

- Beef short rib, dauphinoise with port braised shallots & yeasted cauliflower purée {GF}
- Beef fillet mignon, potato gratin, caramelised onions & pea purée {GF}

LAMB SELECTION

- Succulent lamb rack, broad beans, parmesan purée & dried tomatoes {GF}
- Lamb shank, herb potato, mint yoghurt, roasted pumpkin & toasted almonds {GF} {DF}

PORK SELECTION

- Tender pork belly, chicharron shards, herbed mash & green apple {GF}
- Bacon wrapped pork, butter beans, fennel slaw & apple sauce {GF}

CHICKEN & DUCK SELECTION

- Lavender and szechuan spiced duck breast, duck fat potatoes & broccolini {GF} {DF}
- Crispy skin chicken breast stuffed with chive & garlic, honey miso rice & bok choy {DF}
- Crispy skin chicken cutlet, ai funghi, garlic roast potatoes {GF}

FISH SELECTION

- Market fish, beurre blanc, green pea risotto & fennel {GF}
- Honey mustard baked salmon, herbed mash & broccolini {GF}

VEGETARIAN SELECTION

- Roasted vegetable and beetroot salad, whipped feta, toasted almonds & citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto & parmesan crisp {V} {GF}
- Roasted field mushrooms, pumpkin, grilled halloumi risotto & linseed wafer {V} {GF}
- Spinach and feta ravioli with chefs herbed tomato sauce {V}
- Char-grilled vegetable filo with herb polenta slice & basil dressing {V}

Your meal is also served with freshly baked bread rolls and your choice of side dishes from below:

Please select one hot dish from below:

- Roasted parmesan carrots {V} {GF}
- Vegetable au gratin {V}
- Roasted garlic potatoes {VG} {GF} {DF}

Please select one cold dish from below:

- Fresh green salad {VG} {GF} {DF}

- Grilled carrots on hummus, pinenuts & tahini {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Classic Caesar with baby cos, egg, bacon, parmesan dressing, croutons
- Grilled broccoli with sesame dressing {VG} {GF} {DF}
- Feta, pomegranate, almonds & couscous salad {V}
- Quinoa with garlic & thyme roasted pumpkin {VG} {GF} {DF}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight’s Gold, Speight’s Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

*We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur.
If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.*