



SHARING STYLE BANQUET CELEBRATIONS PACKAGES MENU

2 COURSE FROM \$68.00

Freshly baked bread rolls with butter

Choose 5 canapes

+ 2 banquet main courses

+ 2 banquet sides + 1 banquet salad

3 COURSE FROM \$79.00

Freshly baked bread rolls with butter

Choose 5 canapes

+ 2 banquet mains

+ 2 banquet sides +1 banquet salad

+ 3 choices for dessert station



CANAPES

Crispy Fried buttermilk chicken w/ aioli

Dukkha crusted peri-peri chicken skewers, lime mayo

Wild mushroom arancini, persian feta, chive mayo (V)

3 cheese and fresh herb arancini w/ rocket and pine nuts (V)

Moroccan lamb kofta, hummus and tzatziki

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive and horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (vegan)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (V)

Spinach and feta spanakopita, tzatziki (V)

Citrus cured hiramasa kingfish with crispy nori and avocado

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (V)

Kiln smoked salmon, sour dough crouton, peppered goats cheese

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (V)



BANQUET MAINS

Pan-fried "Huon" Atlantic salmon, sweet braised peppers, green goddess dressing

8-hour slow cooked beef brisket, maple glazed pumpkin puree, pepper and hickory jus

Pan-fried thyme marinated chicken breast, portobello mushrooms, smoked bacon, white wine cream

Peri-peri chicken breast, charred zucchini and corn, lemon herb dressing

BBQ garlic and parsley chicken breast, grilled zucchini, almond and oregano dressing

Slow cooked lamb shoulder, pea puree, caramelized Spanish onion, rosemary jus

Pork fillet medallions, sage roasted apples and sweet potato, calvados glaze

Pepper crusted beef fillet medallions, Swiss brown and enoki mushrooms, shiraz jus

Herb crusted NT Barramundi, wilted rocket and spinach, lemon myrtle pesto

5 spice salt and pepper squid, tempura vegetables, sticky nam jim dressing



BANQUET SIDES

Charred broccolini, lemon oil and persian feta

Sweet potato gratin

Maple glazed sweet potato and pumpkin, toasted seeds

Crispy chat potatoes, parsley and garlic

Roasted root vegetables, pomegranate dressing

Honey roasted carrots, sesame and black pepper

Eggplant parmigiana

Potato and 3 cheese gratin

Green beans with bacon and toasted hazelnuts



BANQUET SALADS

Moroccan style couscous, cranberry, pistachios and lemon dressing

Mediterranean salad, mixed leaves, feta, olives cucumber, vine tomatoes, oregano dressing

Quinoa, rocket, toasted seeds and grains, currants, garden herb

Heritage tomatoes, fresh mozzarella, torn basil, aged balsamic

Wild rice, snow pea vine, tofu, toasted nori and sesame dressing

Rainbow coleslaw, house ranch dressing

Potato salad with dill, parsley, crispy bacon and sour cream dressing



DESSERT STATION

Mini lemon meringue tarts

Triple chocolate brownie bites

Hand rolled chocolate truffles

Lemon cheesecake, white chocolate and macadamia crumble

Spanish churros, salted caramel and cinnamon

Caramel and hazelnut tarts

Berry crumble with warm vanilla custard