



PLATED ALTERNATE SERVE MENU

A slightly more formal option for your guests, served alternatively.

2 COURSE MENU FROM \$ 79.00per person

Choose 2 Entrees and 2 Main, or
2 Main and 2 desserts

3 COURSE MENU FROM \$ 91.00per person

Choose 2 Entrees, 2 Main and 2 Desserts

4 COURSE MENU FROM \$ 107.00per person

Choose 3 Canapes, 2 Entrees, 2 Mains and 2 Desserts

CANAPES

Crispy Fried buttermilk chicken w/ aioli

Dukkha crusted peri-peri chicken skewers, lime mayo (gf)

Wild mushroom arancini, persian feta (v)

3 cheese and fresh herb arancini , fresh parmesan (v)

Moroccan lamb kofta, hummus and tzatziki (gf)

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 (gf, 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 (gf)

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (gf, v)

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (v)

Bluefin Tuna tartare, sesame soy and ginger dressing, crispy tostada

Premium Canapes - Add \$4.00pp

Tempura Port Stephens snapper, wasabi, soy and sesame emulsion (gf)

Fingal bay lobster, caviar, chives, chervil, black pepper (gf)

Hunter river prawns, cocktail sauce, cos lettuce and dill (gf)

Crispy Hunter Valley duck spring rolls with cinnamon and cherry dipping sauce

Free range Spring Hill pork belly, chilli caramel (gf)

Port Stephens oysters, champagne vinegar and shallot dressing (gf)

ENTREES

Heirloom tomato, buffalo mozzarella and avocado salad, fine herb dressing

Roasted baby beetroots, wild rocket, whipped feta, toasted hazelnuts, aged balsamic

Kiln smoked Atlantic salmon, marinated fennel, dill and caper creme fraiche

Vodka and dill cured salmon, brioche crumbs, micro herbs, chive emulsion

Wild mushroom arancini, Persian feta, baby herb salad

Slow cooked pork belly, crackling, apple and candied walnut salad, pomegranate dressing

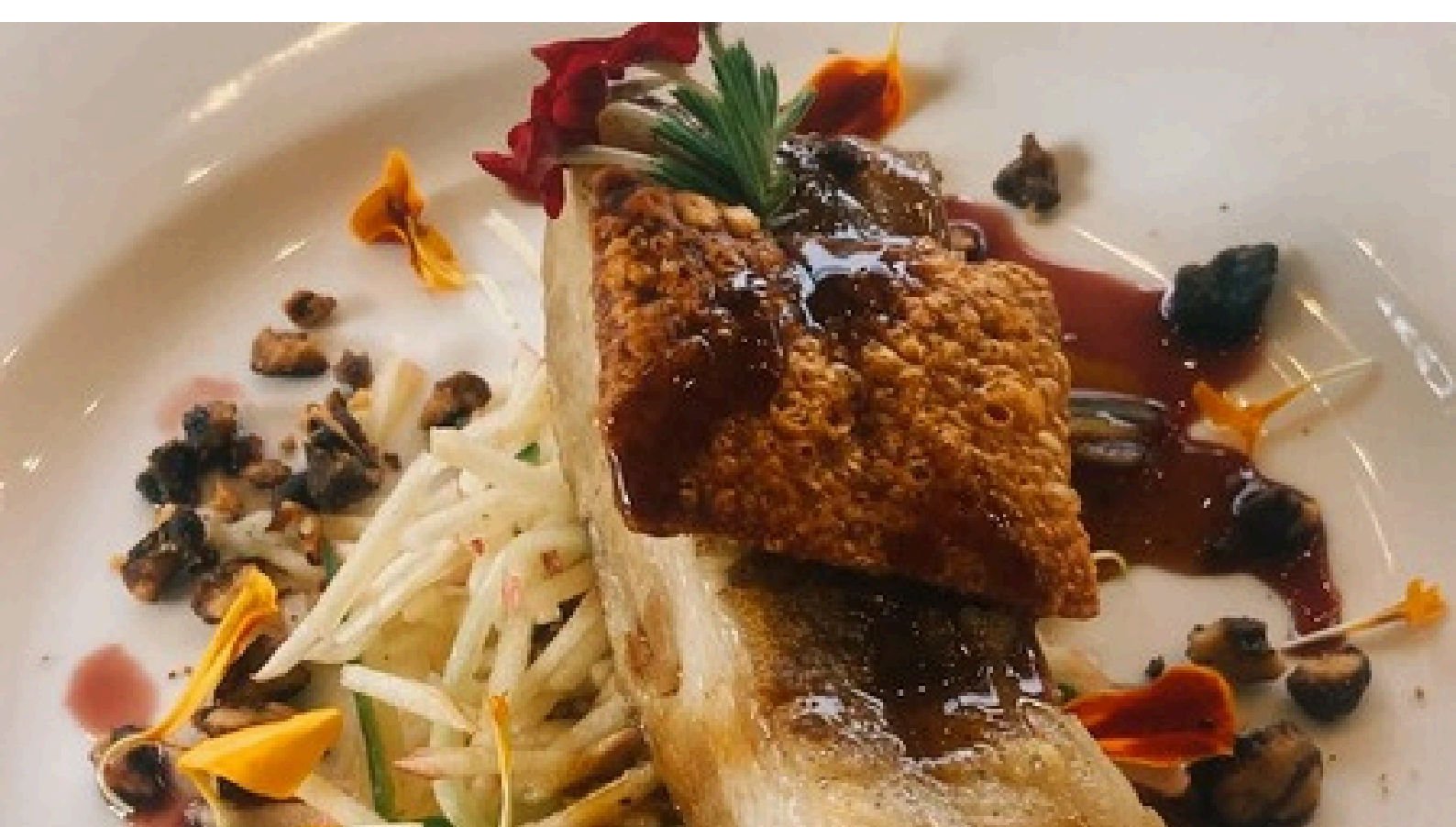
5 spice salt and pepper squid, cucumber and green mango salad, nam jim dressing

Caramelized onion and French goats cheese tartlet, roasted beetroot vinaigrette

King prawn and udon noodle salad, roasted nori, toasted sesame and miso dressing

Spiced Lamb kofta, crispy flat bread, houmous, tahini dressing

Crispy risotto cake, wild mushrooms, parmesan and parsley crumble



MAINS

Pan-fried "Huon" Atlantic salmon, risotto primavera, slow roast tomato, garden herb salad

Crispy skinned Barramundi, Romesco sauce, basil braised peppers, toasted macadamias

Thyme marinated chicken breast, portobello mushrooms, smoked bacon, white wine cream and
thyme potatoes (gf)

Pan-fried chicken breast, Moroccan couscous, Persian feta, harissa and pomegranate dressing

Slow cooked beef brisket, field mushroom ragout, creamed potato, parmesan crumble

Crispy confit duck, potato rosti, Tuscan braised cabbage, pink pepper Jus

Marinated lamb rump, potato and leek gratin, charred asparagus, salsa verde, pan jus

Fillet of Angus beef, potato and smoked garlic puree, thyme glazed carrots, Cabernet jus

Oven roasted ocean trout, grilled Mediterranean vegetables, pine nuts, green goddess dressing

Pork fillet "Saltimbocca", prosciutto, sage, crispy potatoes, nut brown butter and shiraz jus

Slow cooked lamb shoulder, pea puree, crispy potatoes, rosemary jus

Roasted rack of lamb, creamed leeks, Paris mash, mint glaze. \$5 supplement

DESSERT

Coconut panna cotta, lychee and vanilla syrup, toasted almonds

Warm triple Belgian chocolate brownie, vanilla anglaise, raspberries

Lemon cheesecake, white chocolate and macadamia crumble

Warm sticky date pudding, butterscotch sauce, King Island cream

Apple and almond tart, brandy caramel sauce, Chantilly cream

Pavlova with seasonal berries and passionfruit

Lemon tart, raspberry compote

Coffee and dark chocolate mousse, honeycomb and almonds