

Canapé menu

Home made tomato bruchetta

**lemongrass and ginger prawn skewers*

Grilled vegetable frittata with olive and raisin tapenade

Arancini balls with sweet chilli sauce

Home made mini pizza Roasted eggplant, goats cheese and spinach

Home made mini pizza Tandoori chicken, mushroom and Raita

Smoked salmon on buckwheat blini

**Lamb kofta with Raita*

Fish goujons with tartare sauce

Homemade mini beef burgers

Chicken and avocado sandwich squares

Ham, cheese, tomato and onion quesadilla

Crumbed and stuffed mushrooms with aioli

Thai fish cakes with sweet chilli dressing

** Denotes items with an additional surcharge of \$1.00 per person*

Function menu

Entree

Soup

Carrot and ginger

Roast pumpkin

Cream of mushroom

Celery and apple

Sweet potato and pear

Roasted tomato and capsicum

Vodka cured salmon with beetroot relish, lemon yoghurt and herb salad

Beef Carpaccio with fresh horseradish, olive tapenade and baby basil

*Kaitifi wrapped prawns on a panzanella salad with lemon and herb
aioli*

*Chicken liver parfait with crisp bread, petit salad and home made
tomato chutney*

Baby beetroot and Persian feta risotto with basil oil

*Ham hock terrine with herb salad, sauce grebiche and oven dried cherry
tomato*

Prawn tortellini with warm verjuice sauce and salmon caviar

Mains

Char grilled eye fillet on creamy mashed potato, wilted spinach and served with Madeira jus

Crispy skinned blue eye on potato colcannon red capsicum coulis

Rice crusted snapper fillet on sticky red rice, red nahm jim dressing and herb salad

Thyme roasted chicken breast on braised lentils with bois boudran dressing

Pan fried lamb rump on goats cheese mash, pepperenatta and drizzled with pomegranate molasses

Crispy skinned duck breast on celeriac puree, braised red cabbage and served with ginger infused jus

Parmesan and pistachio crusted veal cutlet with pan fried gnocchi and porcini sauce

Sides

Green salad

Watermelon, feta and rocket salad

Steamed vegetable medley

Crispy chats with rosemary salt and confit garlic

Oven roasted beans with kalamata olives and Persian feta

Chips

Desserts

Mango parfait with mint and strawberry salsa

Chocolate crème pot with thyme sable and green apple sorbet

Frangelico crème brulee with pistachio nut tuille

Citrus pannacotta with berry coulis and vanilla ice cream

Apple and rhubarb crumble with king island double cream

Pear and chocolate soufflé with nocello ice cream

Warm fig pudding with brandy anglaise and crème fraiche ice cream

Woodlands cheese plate served with home made semolina crackers

Per person or per table