







# CATERING MENU

### COURSE ONE | CANAPES ON ARRIVAL

- Sydney rock oysters with champagne vinaigrette and pearls of the sea
- 5 spice duck pancakes with cucumber shallots and hoisin sauce potatoes
  - Pecorino and herb crusted lamb cutlets drizzled with mint chimichurri
- Seared Harvey Bay scallop vermicelli salad with ginger, chilli and lime dressing
  - Roast pumpkin, bocconcini and baby spinach arancini
  - Petite short crust tarts, confit tomato, roast red pepper, goats cheese and caramalised onion

## COURSE TWO | FROM THE BUFFET

- Chardonnay and thyme chicken
- Rib eye fillet with field mushrooms, confit tomato and red wine jus with roasted chat potatoes
- Baked Tasmanian salmon fillets topped with baby spinach, dill and capers
  - Tiger prawn platter with herb and lemon gioli
    - Balmain bugs grilled with garlic lemon
  - Dill, red onion, and caper berry potato salad
  - Caprese salad of tomatoes, bocconcini and fresh basil
  - Salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette
    - A selection of boutique rolls with butter portions

## COURSE THREE | DESSERT BUFFET

- Chef selection of house desserts
  - Fresh seasonal fruit platters

## COURSE FOUR | TO FINISH

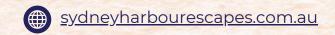
Assorted Australian cheese board with lavosh and dries fruits

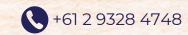














# BEVERAGE PACKAGE



#### SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

#### CHAMPAGNE

Moet Chandon NV Sparkling

Veuve Clicquot

#### WHITE WINE

Cape Mentelle Sauvignon Blanc
Oyster Bay Chardonnay

#### RED WINE

ST HUGO CABERNET SAUVIGNON
ST HUGO SHIRAZ

#### RED WINE

Corona, Asahi + Cascade Premium Light





