

PLATED

PACKAGES



PACKAGE 1
2 Course
\$65.00 pp

PACKAGE 2
3 Course
\$75.00 pp

SERVED ALTERNATIVELY

Artisan bread + butter served on arrival



PLATED

ENTREE

FROM THE LAND

Korean BBQ short ribs

Chipotle pulled pork masa cakes

Greek style lamb meatballs + garlic yogurt + chimichurri (gf)

Balsamic glazed steak rolls (gf)

Grilled Asian glaze chicken skewers

FROM THE SEA

Seared scallops + pork belly + pea puree (gf)

Deconstructed prawn cocktail (gf)

Steamed mussels + coconut + lemongrass (gf)

Kingfish crudo + avocado + wasabi & citrus pearls (gf)

Gamberi alla busara

VEGETARIAN

Soft Burrata + kumato salad + pesto (gf)

Cheese soufflé

Caramelised heirloom tomato tart + goats curd

Quinoa + lentil stuffed peppers (gf)

PLATED

MAIN



FROM THE LAND

- Eye fillet + pommes anna + dutch carrots + jus (gf)
- Veal saltimbocca + sauteed + roasted rosemary potatoes
- Pork medallion + cole cannon + sauteed garlis brussel sprouts (gf)
- Chicken supreme + mushroom + baby truss tomato in cream sauce (gf)
- Herb crusted rack of lamb + white bean puree

FROM THE SEA

- Linguine pasta alle vongole
- Macadamia crusted cod fillet + orzo + salsa verde (gf)
- Blackened salmon + mango salsa
- Market fish masala curry

VEGETARIAN

- Ratatouille + pumpkin puree (gf)
- Pumpkin ravioli + sage beurre noisette
- Wild mushroom risotto



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DESSERT



Frangelico creme brulee + praline
Rich chocolate mousse + raspberry coulis
Red velvet cake
Strawberry shortcake trifle
Banoffee pie
Gin & tonic tart + candied lemon
Raspberry + white chocolate cheesecake
Blueberry + white chocolate cheesecake
Mango + passionfruit cheesecake
Triple chocolate cheesecake
Lemon ripple cheesecake

ALL DESSERTS ARE INDIVIDUAL SERVES

