

Feasting and grazing Menu

Choose a selection of 3 canapés to be served upon arrival

Breads & Dips

Pioik Bakery Breads, Whipped Butter, Native Dukkah & Olive Oil

Served With Three (3) Dips Of Your Choice:

- *Black Garlic & Ricotta*
- *Smoked Eggplant, Pomegranate & Olive Oil*
- *Romesco, Toasted Almonds, Pimenton*
 - *Beetroot Hummus with Pine Nuts*
 - *Avocado, Feta, Yoghurt & Spinach*
- *Pear, Fourme D'ambert & Candied Walnuts*

Your Choice Of Two Hot Dishes

- *Slow Cooked Bone in Lamb Shoulder, Smoked Garlic Yogurt, Chimichurri*
 - *John Dory with Peas, Grilled Leek & White Wine Sauce*
 - *Roast Rump Cup, Bone Marrow, Puffed Potato, Gremolata*
 - *White Carrot Risotto, Burnt Chilli, Olive, Egg Yolk (V)*
 - *Snapper Steamed with Confit Lemon, Capers & Cauliflower*
 - *Barbeque Glazed Chicken, Baked Carrots, Salsa Verde*
 - *Parmesan & Asparagus Tart (V)*
- *Gnocchi with Spinach Puree, Tarragon, Baked Ricotta & Lemon (V)*

Your Choice Of Two Salads

- *Baby Beetroots, Fromage Blanc, Pearl Barley, Mizuna, Daikon*
- *Roasted Cauliflower, Quinoa, Haloumi, Golden Raisins & Radish*
 - *Aged Cheddar, Rocket, Macadamia, Porcini Dressing*
- *Gem Lettuce Salad With Duck Egg, Avocado, Parmesan & Spiced Cashews*
 - *Charred Swordfish, Iceberg Lettuce, Fennel, Olive & Avruga Caviar*
- *Warm Crispy Pork Belly Salad, Peaches, Popcorn Shoots, Mustard Vinaigrette*
- *Smoked Trout, Heirloom Carrots, Sorrel, Goat's Curd & Horseradish Dressing*
 - *Heirloom Tomato Salad, Burrata, Black Olive, Basil, Balsamic*

Your Choice Of Two Sides

- *Potato Puree*
- *Dauphin Potatoes with Spiced Salt*
 - *Asparagus & Salted Ricotta*
- *Pumpkin, Heirloom Beetroot, Feta, Pepita Pesto*
- *Rocket, Goat Milk Cheddar, Macadamia & Pear*
 - *Mixed Leaves with Red Wine Vinaigrette*
 - *Broccolini, Golden Raisins & Verjus*
- *Green Beans with Butter Toasted Almonds*

Your Choice Of Two Desserts

- *Pavlova with Passionfruit Curd & Banana*
- *Gin & Lime Tart with Grapefruit Meringue & Basil*
- *Local & International Cheeses, Honeycomb, Muscatels & Lavosh.*
 - *Crème Brulee, Preserved Cherries, Pistachio*
 - *Valrhona Chocolate Mousse, Raspberry, Lemon Balm*
- *Coconut & Tapioca Pudding, Lychee, Lemongrass & Ginger*
 - *Strawberry Éclair, Buttermilk, Black Pepper*
 - *Mango Cheesecake, Passionfruit, Meringue*

Packages & Pricing

Self service \$90 per person

Table service \$110 per person

- **Please note that pricing and menu selections are subject to change.**

If you have any concerns regarding food allergies, please talk to us when making selection