

WINTER COCKTAIL FOODS

Choose 3 hot 3 cold \$55 pp - Choose 4 hot 4 cold \$65 pp

Cold Foods

Wood grilled crostini Asparagus, smashed pea guacamole & goats curd (v)
Celery hearts & Sicilian eggplant salad with pistachios & green sultanas (vg)
Seaweed crepes, smoked ocean trout & finger lime caviar
Tuna tartar, tapenade with white Anchovy
House smoked duck ham with watermelon & olive caramel
Chicken, tarragon & asparagus finger sandwiches
Arabic wafers with Zaatar seared Kingfish & muhammara relish

Hot Foods

Lamb sausage rolls with Dukka tamarind ketchup
Zucchini flower Salt Cod fritters, saffron & orange aioli
Wood grilled prawns & eggplant skewers with romesco sauce
Wood roasted purple Congo potato, octopus & black tahini
Sardine pisaladier tart with olorosso onions
Sweet potato involtini, salsa picada & Persian feta (v)
Ocean trout croquettes with caper sauce
Organic chicken Porchetta with sage & pickled nectarines

Substantial Cocktail Foods

Add \$15 pp per item

Mini open steak sandwiches with duck parfait
Risotto Primevera
Mini Porchetta rolls with mustard fruit slaw
Spiced Lamb ribs with dates & preserved lemon
Mini Short rib, black label burgers
Cones of posh fish n chips with tartar sauce
Crab & Corn cakes with mango chutney

SIGNATURE DINING - FARM TO TABLE FEASTING

4 starters \$85 / 3 starters \$75 / 2 starters \$65 Celebrate a variety of unique seasonal produce in a generous, convivial fashion

Spring Feast

Barbecued asparagus primavera, stracciatella, organic rocket, broad beans, purple broccolis & mint

Wood roasted calamari's & heirloom zucchini cazuela with chorizo, olives & smoked paprika

Artisan smallgoods with pickled nectarines & smoked almonds

Clarence River S&P School prawn's w seaweed aioli

Mains

Wood roasted Milawa chicken, wild organic salad leaf's, garlic croutons, sour cherries & pancetta

BBQ Spring lamb, fattoush salad fetta & fava bean hummus

Wood oven roasted wild fish of the day Positano style, cherry tomatoes, lemon, capers & white anchovy

Sides

Pea & farro salad & triple coked Russet potatoes

Additional feasting main courses options - should you wish to change your guest's options

2 meat mains \$85 pp / 3 meats \$95 pp / 1 meat option \$75 pp

Rare breed Berkshire porchetta with stone fruits

Asado style Gippsland black Angus beef with charcoal spring onions & chimichurri

Additional Seafood Feasting Options

Wood grilled line caught fish of the day with salmoriglio sauce

Whole wood roasted snapper Provençale

Whole flounder with organic lemons, brown butter, garlic croutons & capers

Desserts & Cheese

Passion fruit pavlova with mango & lychee salad

Lemon, blueberry & meringue Pie (min 2 persons)

Single origin chocolate parfait with salted caramel & blood oranges

Fine local cheese selection with condiments

Vegetarian Feast

Starters

Witlof & radish salad, blood orange, aged Yarra Valley goats cheese & spiced walnut's

(Vegan = macadamia goats cheese instead of Yarra Valley goats cheese)

Barbecued asparagus Primavera, stracciatella, organic rocket, broad beans, purple broccolis & mint

(Vegan = leek puree & artichokes truffle vinaigrette replacing Stracciatella)

Mains

Vegan Dessert

Coconut & black sesame trifle with exotic fruits