

Set Menu #1

antipasto board

artichokes / dried tomatoes / olives / feta /
white anchovies / roast capsicum / selection of pickles / crisp bread

smoked eggplant hummus

crisp chickpeas / pomegranate seeds / mint / alto virgin olive oil / torn pide

pumpkin arancini

persian feta / parmesan / thyme / saffron aioli

seared haloumi cheese

honey / lemon / alto virgin olive oil

barbecued chicken skewers

salad of mixed tomatoes, cucumber and feta / lemon / mint tzatziki

spring salad

iceberg / shaved fennel / avocado / dill / cucumber / shallots / white
balsamic

\$40 per person

Set Menu #2

ocean trout ceviche

citrus / salsa tomatillo / avocado

salt & pepper squid

chilli / coriander / aioli / lemon

quesadilla

truffled wild mushroom confit / goats cheese / rosemary / aged parmesan

barbecued hawkesbury calamari

organic quinoa salad / citrus /
chilli and ginger mojo / coriander

seared fillet of tasmanian salmon

tabouli salad / israeli cous cous / hummus / pomegranate seeds

panzanella salad

assorted tomatoes / roasted capsicum /
ciabatta / bocconcini / basil / red wine vinegar

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cheese board

selection of four cheeses / membrillo / crisp breads / dried fruit / walnuts

\$50 per person