

FEAST MENU

\$82 + GST PER HEAD

Selection of 10 canapés from our canapé menu (10pp)
Crusty bread + butter (or, with charcuterie; salami, prosciutto, antipasti, pickles (add \$7pp))

Selection of 3 main courses, served as platters to share

- sides of salmon, with fennel, orange + almond, capers
- beef chataubriand, root puree + crisp, kale, mustard jus
- lamb rack, herb + shallot crumb, baba ganoush, romesco
- lime BBQ spatchcock chicken, aromatic coconut cream, chilli + bean shoots, summer herbs
- sticky pork belly, burnt apple puree, pickled onion + crackling
- lamb shoulder tagine, carrot + date couscous, pomegranate molasses
- whole baked snapper or white fish (market price), crispy leek, semi dried tomato + verde
- mediterranean frittata, smoked yoghurt + dukkah
- beetroot, pearl barley + goats cheese croquette, horseradish + avocado cream



A selection of 3 sides will then be matched to your choice of meat depending on the season and what you like, below are some examples:

- roasted new season potatoes + duck fat
- roasted root vegetables, hummus + sesame
- seasonal greens, shallot oil + sunflower seeds
- radicchio + mizuna, persian feta, pomegranate vincotto,
- heirloom tomato, mozzarella + basil, olive crumb + charred cucumber
- wild rice salad + cauliflower
- vietnamese slaw + namjim + candied cashews
- beetroot waldorf, apple + walnut, celery + yoghurt, buckwheat

A selection of 6 roaming canapé desserts (overleaf) (3pp)

ROAMING DESSERT CANAPES

Choose six & each guest will receive 3 each \$12pp + GST

We recommend half chocolate based, half alternative flavours.

Choose vessel: éclair, brownie/blondie, tart, pannacotta, lamington, eton mess beaker, cone*, cheesecake, brulee, s'more, truffles + marshmallows

*cones are \$2pp extra

chocolate based:

popcorn, caramel

jaffa

rocky road

hazelnut praline

raspberry + kiwi

peanut butter + pretzel

banoffee + malt

beetroot

peppermint

stonefruit

coffee

rosewater

alternative:

lemon + poppyseed

tropical

orange + almond

berry + yoghurt

passionfruit + basil

rhubarb + apple

blueberry + lime

coconut

elderflower, fig + honey

fruit + nut

licorice

Package inclusive of coffee & tea service, add the following options:

+ ADD MOP UP THE GROG \$8 +GST PER HEAD

As the night rolls on and the end is nigh, this is something to eat to offer your guests before they head home.

Please make 1 selection

Glazed ham, bap rolls + condiment selection

Southern fried chicken + chips, aioli

Panko crumbed fish + chips, sauce tartare

Pulled pork, pickled cucumber + slaw in a brioche bun

+ ADD CHARCUTERIE BOARD \$9pp (\$180 +GST)

Selection of salami, prosciutto, antipasti, pickles, fresh bread + butter

+ ADD CHEESE BOARD \$9pp (\$180 +GST)

Selection of Tasmanian cheese

Fresh and dried fruit, quince paste, sourdough crisps + biscuit selection

+ ADD WEDDING CAKE \$POA