

FEAST MENU

\$90 + GST PER HEAD

Selection of 10 canapés from our canapé menu (10pp)
+ 3 mains and 3 sides (served as platters to share)

vegetarian

- green gazpacho, tomato chip + pastrami cream, in a beaker GF
- black olive cheesecake, red pepper gel, verde + leather GF
- sweet potato, crisp, smoked yoghurt + date crumble GF
- cornbread toasts, sweetcorn, pickled onion, coriander + avocado
- hummus chip, tomato water gel, baba ganoush + zucchini pickle GF DF
- fig, burnt apple, blue cheese cream, walnut biscuit + micro celery
- pumpkin, leek + fetta tarts, roasted garlic cream + leek straw
- beetroot, pearl barley + goats cheese arancini + chimichurri
- mushroom consommé beaker, crisp wonton + brie
- mushroom arancini + lemon butter

meat

- cured beef, white onion puree, onion chip + pickle salsa GF
- ham hock rillettes, pea puree, mustard + crouton
- sticky pork belly, crackle, burnt apple + daikon GF DF
- seared venison, cocoa nib, pickled beetroot, hazelnut cream + blueberry
- black forest prosciutto, pear caramel, brioche, sage + pecan mascarpone
- lamb kofta sausage rolls + tzatziki
- wallaby, herb and garlic biscuit, carrot puree + pickled carrot
- beef cheek bao + kimchi
- lamb or brisket croquette, house mustard
- pork, apple and fennel sausage rolls, beetroot gel + pollen
- pork bao, asian slaw, hoisin + peanut

poultry

- duck terrine, stone fruit salsa, radish, crisp + crouton
- confit chicken, bacon crumb, parmesan cream, yolk + lavoche
- liver parfait, mandarin gel, pickled onion, onion ash, brioche or cone*



- chicken waldorf finger sandwich, apple + walnut, mayonnaise + celery
- chicken skewers, green curry aioli + dehydrated mango crumb GF
- smoked chicken + corn pies, porcini dust

seafood

- coconut crab, avocado, lavoche, apple + cucumber
- smoked fish pate, skins, radish, fish bread crumb + lime pearls GF
- oyster GF
- torched cured salmon, prawn puff, teriyaki cream, sesame + nori GF
- marinated squid, semi dried tomato, spring onion cream + squid ink biscuit
- salmon, black rice + soft herb arancini, tomato fondue
- scallops in shell, cauliflower velvet, chorizo crumb + scallion oil GF
- market fish skewers, red pepper & tomato piperade, olive GF DF

more substantial (up to \$5pp more)

- mini chorizo dogs w fennel slaw, apple + lemon (add \$4pp)
- tempura soft shell crab or oysters, ponzu aioli + nori GF (add \$3pp)
- sticky lamb rib, or brisket w parsnip puree, cherry tomato, charred onion GF / DFOR (add \$3pp)
- prawn brioche roll, marie rose + iceberg (add \$4pp)
- tempura zucchini flowers, green pea and mint cream cheese + ash GF (\$market price)
- lamb cutlets, dip + crumb (add \$4pp)

note please:

- items such as tuna, lobster, scallops, lamb cutlets etc can be requested, and are subject to market price and season
- cones are \$2pp extra

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 rumps, herb + shallot crumb, baba ganoush, romesco
- lime BBQ chicken breast, 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

+ ADD ROAMING DESSERT CANAPES \$10 +GST

For less than 100 guests, choose three (3)

For more than 100 guests, choose six (6)

Guest will receive 3pp each

We recommend half chocolate based, half alternative flavour

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

+ 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. Choose one (1), 1pp

- 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