

# PLATINUM & DIAMOND MENU

## ENTRÉE

### **Pumpkin Soup**

Roast pumpkin, caramelised onion topped with sour cream & croutons

### **Chicken and Corn Soup**

Creamy chicken & corn soup with garlic butter croutons

### **Chorizo and Roast Pumpkin Risotto**

White wine creamy risotto with chorizo, roasted pumpkin, green peas & feta cheese

### **Duck, Merlot and Mushroom Ravioli**

Duck, merlot & mushroom ravioli served with a reduced red wine, mushroom & pancetta sauce

### **Spinach and Ricotta Cannelloni**

Spinach and ricotta cannelloni with a tomato and basil Napoli and shaved parmesan

### **Sage Butter Tortellini**

Veal and sage tortellini with a spinach, cherry, tomato, Goat's cheese and brown sage butter sauce

### **Pancetta and Mushroom Risotto**

Creamy risotto with white wine, pancetta, mushroom, sundried tomato, spinach & Goat's cheese

### **Caramelised Pork Belly**

Pork belly with aromatic sauce and Asian vegetable slaw

### **Sundried Tomato Arancini**

Trio of arancini with spicy roasted bell pepper & tomato sugo

### **Teriyaki Barramundi**

Fresh barramundi on wilted Asian greens and teriyaki sauce

### **Lemon and Rosemary Lamb Salad**

Marinated lamb, served on a salad of semi-dried tomatoes, roasted sweet potato, mixed lettuce, topped with feta cheese and a sumac, citrus & honey

### **Moroccan Chicken**

Dukkha spiced chicken served on a warm Moroccan style couscous with chickpeas, dried fruit & nuts, topped with a tomato and cardamom sauce

### **Salmon Caprese**

Salmon fillet topped with a fresh tomato, bocconcini & basil salad drizzled with balsamic & olive oil

### **Confit Five Spice Duck Salad**

Rocket, watercress and mint salad with cucumber ribbons and pomegranate seeds, topped with confit duck leg and drizzled with a hoisin vinaigrette

### **Charcoal Prawns**

Crispy fried charcoal bamboo infused king prawns on wasabi slaw and pickled vegetables

### **Pulled Beef Brisket**

Tender slow cooked beef with a smoky barbecue sauce on potato rosti with sriracha mayo and a watercress, rocket and radish salad

## **MAIN COURSE** *Served with your choice of side*

### **Prosciutto Wrapped Chicken Breast**

Three cheese filled chicken breast, wrapped in prosciutto, with pesto sauce and creamy risotto

### **Rosemary and Porcini Lamb**

Lamb backstrap marinated with garlic, rosemary and pomegranate molasses, served with a porcini, masala and rosemary sauce on rosemary & garlic potato mash

### **Miso Glazed Barramundi**

Miso glazed barramundi with a wasabi aioli on a potato and green onion pancake

### **Beef Short Rib**

Slow cooked beef short ribs served on pea smash with red wine teriyaki sauce & sweet Asian pickle

### **Scotch Fillet Steak (200gm)**

Scotch fillet steak served on creamy potato mash with your choice of sauce: green peppercorn and brandy  
OR red wine jus with caramelised onions OR creamy mushroom

### **Eye Fillet Steak (250gm) (+\$5.00pp)**

Eye fillet with red wine jus and caramelised balsamic shallots, wilted spinach and potato galette

### **Ginger Soy Salmon**

Seared salmon with a ginger soy sauce on skordalia mash

### **Lamb Shank**

Lemon and rosemary lamb shank with mint gremolata on creamy polenta

### **Chicken Duxelle**

Chicken breast with a bacon & chive duxelle, served with a Dijon mustard, white wine & cream sauce

### **Caramelised Pork Belly and Scallops**

Pan fried scallops with twice cooked pork belly, parsnip mash and chili caramel sauce

### **Beef Cheeks**

Slow cooked beef cheek with a merlot and port reduction on potato and white bean mash

### **Chicken Bocconcini**

Chicken breast stuffed with bocconcini, mozzarella, basil & spinach, with a tomato & basil sugo

### **Glazed Duck Breast**

Honey ginger duck breast glazed and roasted resting on a red cabbage ragout

## **MAIN SIDES** *Select 1 per table – included as standard in Platinum or Diamond packages*

Steamed seasonal vegetable medley, Roasted vegetable medley, Garden salad, Greek salad  
Asian vegetable medley with ginger and garlic, Balsamic glazed carrots with sugar snap peas

## **OPTIONAL MAIN SIDES** *Price per table*

Garden salad OR Greek salad - \$20, Homestyle crispy fries - \$25, Duck fat potatoes - \$30  
Rocket, parmesan & pear salad \*\*based on seasonal availability - \$20

## **OPTIONAL EXTRAS** *Price per table*

Antipasto platter – \$65, Charcuterie board – \$65, Fruit platter – \$40, Fruit & cheese platter – \$65  
Grazing station – for at pre-dinners: 1 round table serves 50 people - \$400. 1 long trestle serves 80 people - \$650  
Trio of dips platter with Turkish bread and crudités – \$40, Seafood platter – P.O.A.

# DESSERT

## **Steamed Chocolate and Salted Caramel Pudding**

Caramel centred chocolate pudding with a salted caramel sauce and ice cream

## **Lemon Meringue**

Sweet shortbread tart filled with tangy lemon curd, topped with fluffy meringue

## **Salted Caramel & Macadamia Cheesecake**

Caramel & white chocolate cheesecake with roasted macadamias, nut praline & salted caramel sauce

## **Chocolate Meringue**

Creamy chocolate mousse, fluffy meringue, chocolate ganache and chocolate crumble

## **Apple Crumble Tart**

Warmed apple tart topped with crunchy crumble with cinnamon cream and vanilla ice-cream

## **Honeycomb Chocolate Indulgence**

Chocolate & macadamia brownie, with chocolate fudge sauce, honeycomb, and toffee ice cream

## **Sticky Date and Banana Pudding**

Sticky date and banana pudding with butterscotch sauce, vanilla ice cream and banana crisps

## **Rhubarb and Strawberry Cheesecake**

Cheesecake served with a rhubarb & strawberry compote, white chocolate mousse & berry coulis

## **White Chocolate and Raspberry Pudding**

White chocolate & raspberry pudding, white chocolate ganache, raspberry compote & whipped cream

## **Salted Caramel Mousse**

Layers of crunchy pretzel crumb, salted caramel mousse and freshly whipped cream, drizzled with salted caramel sauce and topped off with a delicious caramel popcorn pretzel treat.

## **Toblerone Cheesecake**

Hazelnut & honey praline baked chocolate cheesecake with chocolate ganache and praline crumble

## **Raspberry and Mango Bliss**

Layers of raspberry and mango crème with raspberry compote in a glass with a crunchy sweetcrumb topping

# DESSERT SHARING PLATTERS

This option is in lieu of 50/50 service of plated desserts. Platters will be brought out to each table so that all guests can have a serve of each selection. Included in Diamond Package or \$2.00 per person for Platinum Package. Please choose one item from each selection below:

*Selection 1- Shots:* Raspberry Pannacotta, Coffee Tiramisu, Salted Caramel Pannacotta, Choc Mint Mousse

*Selection 2- Individual Tarts:* Lemon Tart, Chocolate Mississippi Tart, Blackberry Frangipani, Mini Éclairs

*Selection 3- Torts and Cheesecakes:* Kahlua & Chocolate Ripple Cheesecake, Black Forrest Torte, Mars Bar Torte

# DESSERT TASTING PLATE

This option is in lieu of 50/50 service of plated desserts. Each guest will still receive an individual plate, but each plate will have three mini desserts. Included in Diamond Package or \$2.00 per person for Platinum Package. You can select from either a *Mixed Trio* or a *Chocaholic Trio* and the chef will then create the plates for your special day. Each guest receives the same trio items.