



## Formal Lunch or Dinner Menu Suggestions

2 Courses start from \$50 per person  
3 Courses start from \$65 per person  
Menu price includes Freshly Baked Bread & Petit Fours

### Menu 1, \$50 per person

Confit of Ocean Trout with Creamed Horseradish and Kipfler Potatoes

Corn Fed Chicken Fillet cooked with Woodland Mushrooms,  
Baby English Spinach and Olive Polenta

### Menu 2, \$55 per person

Warm Salad of Crispy Aromatic Duck with Spicy Orange Sauce

Fillet of King Fish Baked with Potato Scales and served with Braised Lentils & Minted Peas

### Menu 3, \$60 per person

Petuna Smoked Salmon and Prawn Salad with Wasabi and Lime Dressing

Fillet of Lamb served on Rosti Potato with a Caramelised Tomato Tart,  
Red Wine, Rosemary and Thyme Jus

### Menu 4, \$65 per person

Lime & Lemon Grass Crab Cakes

Slow Roasted Grain Fed Beef Fillet Served with Sweet Potato,  
Steamed Asparagus and Cabernet Jus

### Menu 5, \$75 per person

Shellfish Assiette:  
Grilled Scampi with Provencal Herbs, Crab & Prawn Salad,  
& Oysters topped with Cucumber Sorbet

Medallions of Veal Fillet served with Dauphinoise Potato, Baby Vegetables and Port Jus

\* \* \* \* \*



## Formal Lunch or Dinner Menu Suggestions

*Some more suggestions  
Priced depending on selection*

### Entrée

Miniature Duck Terrine with Baby Herbs and Lime & Palm Sugar Confit

Spring Vegetable & Ricotta Tart with Spicy Tomato Coulis

Warm Salad of Lightly Roasted Lemon Myrtle Ocean Trout with Citrus Crème Fraiche

Prosciutto topped Mushroom Blinis with Chargrilled Pear Salad

Celeriac & Quail Tart with Apple Balsamic Glaze

Blue Eye Cod Tangine with Olive and Herb Cous Cous

Petuna Ocean Trout Cured with Lemon Grass Infused Vodka served with  
Dill Crème Fraiche and Baby Herbs

Peking Duck Risotto with Cucumber & Chilli Salsa

Wild Mushroom Risotto Topped with Bangalow Prosciutto and Organic Pecorino

Warm Salad of Lightly Seared Tuna with Olives, Tomato, Potato & Green Beans dressed with  
Balsamic Reduction & Extra Virgin Lemon Olive Oil

Moroccan Spiced King Prawns served with a Salad of Baby Rocket,  
Vine Ripe Tomato & Chargrilled Capsicum

\* \* \* \* \*



## Formal Lunch or Dinner Menu Suggestions

### Main Course

Corn Fed Chicken Braised with Ceps, Morels and Glazed Shallots served with Truffle infused Creamed Potato

Grilled Pork Tenderloin & Slow Roasted Crispy Pork Belly served with Caramelised Apples, Braised Lentils & Green Beans

King Fish Fillets Baked in Potato Scales with Minted Pea Puree, Baby Vegetables & Mushroom Froth

Blue Eye Cod Tangine served with Braised Lentils and Rosemary Gnocchi

Coral Trout Grilled with Gremolata served with Steamed Mussels, Sweet Potato & Saffron Sauce

Lightly Roasted Ocean Trout served on a Rosti Potato with Lime Aioli and Green Vegetable Medley

Medley of Tuna & Salmon served with Baby Spinach, Dauphine Potato and Tomato Beurre Blanc

Seared Tuna & Tasmanian Scallops served with Rosemary Potatoes, Chargrilled Asparagus and Preserved Lemon Sabayon

Roasted Barramundi Fillets served with Sweet Potato Puree, Asian Greens and A Spicy Soy, Lime & Mirin Dressing

Seared Veal Fillet Drizzled with Pistou and Layered with Tapenard, served with Baby Spinach and Kipfler Potatoes

Medallions of Venison with Port & Coco Jus, Savoy Cabbage and Potato Medley

Seared Grain Fed Beef Tenderloin, Herb Polenta Cake and Mushroom Jus

Roast Duck Breast served on Parsnip Rosti with Celeriac Mousse & Lavender Honey Jus

Slow Roasted Veal Tenderloin with Rosemary Jus served with Butternut Gratin & Pea Puree

Medallions of Veal Fillet served with Morels, Baby Spinach Mousse and Miniature Tomato & Thyme Tart

Crispy Glazed Duck Breast served on Chargrilled Sweet Potato with Pea Puree and Kumquat & Grand Marnier Jus

Escalope of Veal topped with Prosciutto and served on a Potato Cake with Baby Leeks, Zinfandel & Rosemary Jus

Coco Sesame Duck Fillet with Roasted Beetroot & Green Vegetable Medley

Medallion of Grain Fed Beef Fillet, Olive Potato Puree, Tempura Sage and Cabernet Jus

Rack of Milk fed Western Australian Lamb Cooked with Baby Ginger & Five-Spices served with Sautéed Sweet Potato & Baby Corn

\* \* \* \*



## Formal Lunch or Dinner Menu Suggestions

### Vegetarian Options

*All Vegetarian dishes are available as Entrée or Main Course*

Warm Salad of Asparagus, Shitake Mushrooms, Chargrilled Pears and Baby Spinach,  
with Wasabi & Soy Dressing

Marinated Goats Cheese served with Vegetable Confit, Micro Sprouts & Beetroot Vinaigrette

Baby Rocket and Chargrilled Vegetable Salad with Apple Balsamic Dressing

Roasted Stuffed Pepper filled with Tomato & Olive Pilaf Rice

Chick Peas, Soy Beans and Lentils Baked in a Herb Crust with Sesame & Ginger Roasted Carrots

Roasted Portabella Mushroom filled with Pumpkin Puree and topped with Chargrilled Eggplant,  
Olives & Balsamic Capsicum



## Formal Lunch or Dinner Menu Suggestions

### Dessert

Chocolate & Mascarpone Tart with Rhubarb Confit

Bread & Butter Pudding with Vanilla Anglaise

Caramelised Apple Tart with Cinnamon Cream

Pear & Almond Pancakes with Red Berry Coulis

Strawberry and Vanilla Crème Brulee

Chocolate Crème Brulee

Lemon Tart served with Raspberry Coulis

Chocolate Soufflé with Cointreau Cream

Orange Soufflé with Citrus Anglaise

Pear & Almond Tart with Cinnamon Sabayon

Selection of Australian Cheese with Chutney and Assorted Crackers



## Formal Lunch or Dinner Menu Suggestions

Additional menus can be put together based on your personal favourites, diet requirements and budget preferences.

First Class **Service Staff** (4 hour minimum shift):

\$38 per hour Monday to Friday

\$43 per hour Saturday

\$48 per hour Sunday

We recommend 1 member of staff for every 12 guests for food & beverage service.

**Chef Services** are (4-hour minimum shift):

\$45 per hour – Monday – Friday

\$50 per hour – Saturday

\$60 per hour - Sunday

Prices are exclusive of Gst

Please be aware that less than 48 hours cancellation will incur a 75% fee.