



FORMAL BANQUET MENU

ENTRE SELECTION

Rare Roast Sirloin of Beef
w Tuna Aioli, Parmesan Wedge,
Petit Herbs & Capers

Agnolotti of Spinach &
Ricotta w Napoli, Parmesan &
Rocket

Classic Prawn Cocktail, Mary
Rose Sauce & Iceberg
Chiffonade

Antipasto Plate of Cured Meats,
Roasted Vegetables, Olives &
Marinated Fetta

Salt & Pepper Squid, Thai Salad
& Chilli Relish

Smoked Chicken Salad
w Watermelon, Fetta, Mint,
Coriander & Wild Rocket

\$15 PER PERSON +

MAIN SELECTION

Pan Seared Tasmanian Salmon,
Lemon & Caper Potato Salad
Asparagus, Tomato & Pesto

Prosciutto Wrapped Chicken
Breast, Potato Salad, Rocket,
Cherry Tomato & Roasted
Peppers w Pesto Cream

Four Point Zataar Crusted
Lamb Rack,
Preserved Lemon Cous Cous,
Moroccan Spiced Eggplant &
Harissa

Confit Duck w Braised Fennel &
Wild Mushroom Risotto
Crispy Pork Belly, Sweet Potato
Mash, Dutch Carrots & Apple
Sauce

250g Sirloin Steak, Potato Mash,
Roasted Roma Tomato,
Green Beans & Pepper Sauce

\$31 PER PERSON +
CHEF & WAIT STAFF - \$450

DESSERT SELECTION

Passionfruit Pavlova w
Summer Berries & Chantilly
Cream

New York Cheesecake, Berry
Coulis & Double Cream

Black Forest Gateaux

Mississippi Mud Cake w
Strawberry Coulis & Cream

Traditional Apple & Rhubarb
Crumble w Whipped Cream

\$11 PER PERSON +

Choose 2 items from each course for alternate drop at table
Final numbers to be confirmed 7 business days prior to event
Minimum 35pp - If less than 35pp a \$5pp surcharge applies