

FUNCTIONS

Platter Sample Menu

Served on multiple tables over a long period
\$40 to \$70 person depending on choices & volume

Inhouse beetroot & gin salmon gravlax croutes
w dill horseradish cream, shallots & capers

Antipasto & crispy panini
w cured meats, cheddar, brie, slow oven roasted olives & dips

Gourmet pizza - goats cheese & caramelised onion
w basil macadamia nut pesto

Pulled pork sliders
w pickled cabbage salad & garlic aioli

Asparagus, leek & mascarpone cheese tartlets

Japanese beef salad
w salted onions, oyster sauce, cucumber ribbons & shallot chips

Confit duck & mushroom arancini
w hoisin dipping sauce

Spiced Lamb balls sesame crumbed
w yoghurt labna

Oysters – natural, Tuscan, Kilpatrick

