

Plated Dining

Offering seasonal menus for sit down lunches and dinners

Design your menu to compliment the occasion

Entrée cold

Fresh Burrata, heirloom tomato, walnut crumble, basil oil (v)

Goats cheese tart, tomato confit, green olive tapenade, reduced balsamic glaze (veg,gf)

Blue swimmer crab, Tomatillo salsa, crisp tostada (df,gf)

Ceviche of Kingfish, radish, mustard cress (gf,df)

Sashimi of tuna, snapper & kingfish, wasabi mayonnaise, pickled ginger, ponzu dressing

Grass fed beef carpaccio, baby rocket, pecorino, quail egg (gf)

Entrée warm

Homemade prawn ravioli, bisque drizzle, chervil

Seared scallops, black angel hair pasta, burnt butter, salmon pearls

Potato gnocchi, crisp pancetta, Parmigiano Reggiano, nutty sage butter

Crisp pork belly, cauliflower puree, pickle green apple, miso glaze (gf,df)

Handmade gnocchi, mushrooms, pumpkin velouté, sage (v)

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Main Course

NT Barramundi fillets, fondant potato, broccolini, lime & caper dressing

Ocean trout, seared asparagus, potato gratin, citrus Beurre Blanc

Chermoula crusted Tasmanian salmon fillet, pearl cous cous, tahini dressing

Grilled Tasmanian rock lobster, chimichurri dressing

Roasted corn fed chicken breast, soft polenta, pan juices

Pan roasted chicken breast, wilted spinach, mushroom sauce

Pan roasted lamb fillet, beetroot puree, Salsa Verdi

Roasted lamb rump, cauliflower puree

Muscovy duck breast, pomegranate glaze, savoy cabbage,

Grass fed eye fillet of beef, Paris mash, Dutch carrots, merlot jus

Cape grim beef striploin, horseradish cream, watercress

BBQ glaze slow cooked beef ribs, soft polenta,

Vegetarian Mains

Baked tomato, black quinoa & Mediterranean vegetable filling, tomato sugo (v,gf)

Haloumi, grilled eggplant, mushroom, tomato & basil (v,gf)

Wild mushroom, baby spinach, pumpkin, feta & basil pesto lasagna (v,gf)

Soft polenta, sauteed mushrooms, turmeric crusted cauliflower (v,gf)

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Desserts

Burnt orange and almond flourless tart

Vanilla bean crème brulee, fresh raspberries

Torched lemon meringue tart, raspberry coulis

Pavlova, Turkish delight, sour cherry compote, Persian fairy floss & pomegranate

Pears poached in Samos muscat, walnut crumble, double cream

Classic Italian Tiramisu, couverture chocolate bark

Honey panna cotta, spiced quince & pistachio crumble

Individual cheese plate

Plated packages include the following

Fresh sough dough rolls, butter or EVOO & balsamic

Baby Mesclun leaf salad for the table

Steamed green vegetables for the table

Information & pricing

Contact us and let's create the package to fit the occasion.

Themed menus available on request

All cultural and dietary requirements welcome

Plated dining available for a minimum of 50 guests

2 courses starting from \$70pp plus gst

3 courses starting from \$90pp plus gst

Enquire now