

PLATED - SET

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

Two-course - \$68 per person
Three course - \$78 per person

Option 1

ENTREES

Tempura of zucchini flowers, lemon, basil, ricotta (V)

Kingfish ceviche with pickled ginger, edamame, lime, coriander (GF, DF)

MAINS

Chicken thigh, herbs de Provence, fondant potato, grapes, verjuice, crème fraiche (GF)

Lamb rump, caponata, sauteed spinach, cherry truss tomatoes (GF, DF)

DESSERTS

Crème brûlée, mango, passionfruit, biscotti

Blackberry clafoutis, pistachio ice cream

Option 2

ENTREES

Gravlax with remoulade, caperberries, grilled focaccia.

Burrata with cherries, lemon, radicchio (V, GF)

MAINS

Grainge sirloin steak, café de Paris butter, field mushroom, beans almondine (GF)

Barramundi, macadamia, olive mash, tomato and salsa primavera (GF)

DESSERTS

Chocolate fondant, peanut butter fudge ice cream

Tiramisu, coffee jelly

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

* Available upon request

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*

PLATED

ALTERNATE SERVE SIT DOWN LUNCH OR DINNER

*Please choose 2 of each
course for alternate serve.*

Two-course - \$70 per person

Three course - \$80 per person

ENTREES

Classic Caesar salad with parmesan croutons,
shaved parmesan, crispy pancetta

Peking duck rice paper rolls, green pawpaw
and herb salad, plum dipping sauce (GF, DF)

Terrine of rabbit and quail, pear, rocket, pickled grapes (GF, DF)

Antipasto with grilled focaccia

Burrata with cherries, lemon, radicchio (V, GF)

Grilled haloumi, fig, pomegranate, vincotto (V, GF)

House cured ocean trout with rocket and fennel salad,
dill crème fraiche (GF)

Goat's cheese herb souffle, rocket, pickled rhubarb (V)

MAINS

Great Southern lamb rump, harissa, lemon,
smoky eggplant, labneh, mint & cress salad (GF, DF)

Portuguese chicken, chorizo, olives, grilled vegetables (GF, DF)

Berkshire pork cutlet, pickled red cabbage,
potato galette, apple, mustard, raisin sauce (GF)

Humpty Doo barramundi, Jerusalem artichoke
puree, confit fennel, sauce vierge (GF)

Grainge sirloin steak, café de Paris butter, green beans,
confit eschalots, dauphinoise potato (GF)

Pea and mint croquette, field mushroom, olives, salsa verde (V)

ADD ON SHARED SIDES PER TABLE - \$6 per person

Kipfler potatoes with duck fat, marjoram. (GF)

Steamed vegetables (VG, GF, DF)

Mixed garden salad (VG, GF, DF)

Rocket, pear, parmesan and walnut salad (V, GF)

French fries, herbed salt, aioli (V, DF)

Mashed potato (GF)

DESSERTS

Hot chocolate pudding, peanut butter fudge ice cream

Key lime tart, whipped coconut cream

Baked lemon cheesecake, orange and cherries

Chocolate brownie, salted caramel, pomegranate ice cream

Tiramisu, coffee jelly

Cherry, apple, ricotta strudel, cinnamon cream anglaise, ice cream

Mango and passionfruit crème brûlée, biscotti (*GF)

Sticky date pudding, butterscotch sauce

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CANAPES

CANAPE PACKAGES

1-hour - \$29 per person
4 classic + 1 substantial

2-hour - \$33 per person
4 classic + 2 substantial

3-hour - \$42 per person
5 classic + 2 substantial

CLASSIC

Sushi rolls with pickled ginger, wasabi and soy
**Assorted salmon, tuna, chicken, vegetarian (*GF, *V)*

Prawn, avocado crostini, caviar, dill (DF)

Gravlax of ocean trout, blini, caviar

Watermelon, olive, mint, feta skewers (V, GF)

Salt and pepper squid, lemon aioli

Steamed chicken and prawn dumpling (DF)

Leek and shitake mushroom spring roll (V, DF)

Tempura of vegetable, ponzu sauce (V, DF)

Arancini of smoked mozzarella tomato, basil (V)

Haloumi, olive, chorizo (GF)

Chicken kaarage, wasabi aioli, lime (DF)

Salt and pepper tofu (VG)

SUBSTANTIAL

Beef wellington, tomato chutney

Pulled pork sliders, chipotle mayo, coleslaw

Moroccan lamb and vegetable skewers (GF, DF)

Soba noodle, edamame, pickled ginger, sesame dressing (V, DF)

Grilled sumac chicken with fattoush

Goat's cheese, onion jam tart (V)

Zucchini flowers tempura with ricotta, lemon, basil (V)

Sweet potato wedges, sour cream, chimichurri (V)

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BEVERAGE

HOUSE BEVERAGE PACKAGES

1-hour - \$32 per person
2-hour - \$38 per person
3-hour - \$44 per person
4-hour - \$50 per person

PREMIUM BEVERAGE PACKAGES

1-hour - \$38 per person
2-hour - \$44 per person
3-hour - \$50 per person
4-hour - \$56 per person

NON-ALCOHOLIC BEVERAGES

Included in both the House and Premium Packages

Coca Cola
Coca Cola No Sugar
Sprite
Orange juice

HOUSE BEVERAGES

Sparkling
(Choice of 1 sparkling)
Sunset Terrace Chardonnay Pinot Noir, Riverina NSW

Red Wine
(Choice of one red for 1 or 2 hours)
(Choice of two reds for 3 or 4 hours)
Sunset Terrace Cabernet Merlot, Riverina NSW
Hesketh 'Midday Somewhere' Shiraz, Limestone Coast SA
Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

White Wine / Rose
(Choice of one white/rose for 1 or 2 hours)
(Choice of two whites/rose for 3 or 4 hours)
Sunset Terrace Pinot Grigio, Riverina NSW
Azahara Pinot Grigio, Murray Darling NSW
First Creek 'Botanica' Chardonnay, Hunter Valley NSW
Sunset Terrace Rose, Riverina NSW

Beers
(Choice of one beer for 1 or 2 hours)
(Choice of two beers for 3 or 4 hours)
Coopers Dry, TAS
Pure Blonde Lager, VIC
4 Pines Pale Ale, NSW
4 Pines Pacific Ale, NSW
Cascade Light, TAS

PREMIUM BEVERAGES

Sparkling
(Choice of 1 sparkling)
Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV, Burgundy FRA
Dal Zotto Pucino Prosecco NV, King Valley VIC

Red Wine
(Choice of one white/rose for 1 or 2 hours)
(Choice of two whites/rose for 3 or 4 hours)
Alta Pinot Noir, Central VIC
Bruno Shiraz, Barossa Valley, SA
Robert Stein Farm Merlot, Mudgee NSW
Mountadam 550 Cabernet Sauvignon, Eden Valley SA

White Wine / Rose
(Choice of one white/rose for 1 or 2 hours)
(Choice of two whites/rose for 3 or 4 hours)
Totara Sauvignon Blanc, Marlborough NZ
Keith Tulloch 'Per Diem' Pinot Gris, Hunter Valley NSW
Credaro Five Tales Chardonnay, Margaret River WA
Mojo Moscato, Eastern SA
El Desperado Rose, Adelaide Hills SA

Beers
(Choice of one beer for 1 or 2 hours)
(Choice of two beers for 2, 3 or 4 hours)
Asahi Super Dry, JAP
Corona, MEX
Stella Artois, BEL
4 Pines Pale Ale, NSW
4 Pines Pacific Ale, NSW
Barossa Cider Co - squashed apple cider, SA
Barossa Cider Co - pear cider, SA
Cascade Light, TAS