



CORPORATE MENU

(please choose two dishes form entree, main fair and desserts for alternate serving)

Entrée

Cold Selections

Sumac seared salmon with shaved fennel, cucumber salad garnished with horseradish mascarpone.

Prawns tempura - avocado timbale, tomato and coriander salsa and roasted garlic aioli.

Salad of smoked chicken breast and avocado with green asparagus spears, young salad leaves and hazelnut vinaigrette.

Baked vine tomato tart with sweet onion and goats cheese, salad of rocket and parmesan, reduction of balsamic vinegar.

Leaves of Tasmanian smoked salmon with capers, chive crème fraîche, Pontiac potato salad and baby herbs.

Thai beef salad of bean sprouts, paw paw, cucumber, chilli, mint, coriander, peanuts and soy, palm sugar infused dressing.

Caesar salad, crisp pancetta, garlic crouton, baby cos, char-grilled chicken and anchovy dressing.

Antipasto of Australian and European flavours- including Mediterranean vegetables, feta, chorizo, and potato and basil frittata.



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Entrée (continued)

Hot Selections

Autumn minestrone with rocket pesto and garlic crostini.

Caramelized pumpkin and sage soup, finished with Tom Yum prawns.

Green pea- semi dried tomato risotto with grana panada parmesan and truffle oil.

Ravioli of chicken and rosemary with sundried tomato and field mushroom cream sauce.

Cajun seared lamb fillet, roasted kumara mash, crisp wild rocket salad, minted riata.

Ravioli of spinach and ricotta, pancetta with tarragon and parmesan cream sauce.

Szechuan pepper and salt squid, eastern spiced coriander and pickled ginger dressing, cucumber ribbons and snow pea sprout salad.

Saffron potato dumplings with olives, toasted pine nuts, tomato salsa, goat's cheese and fresh basil.

Smoked chicken and caramelized sweet onion tart with a baby frisee and aioli salad.

Twice roasted Otway pork belly, baked Bilpin apple and walnut compote and braised savoy cabbage.



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Main fare

Red Meat

Roasted rump of lamb with mint pesto and roasted garlic jus- lie.

Parmesan and rosemary crusted lamp rump on chorizo mash, eshallot confit and rich natural jus.

Grilled beef fillet- grain fed for 200days, garlic buttered green beans, mash, and your choice of hollandaise, mild pink peppercorn, red wine sauce or café de Paris butter.

Beef sirloin steak, potato gratin, grilled asparagus and forest mushroom and rocket ragout.

Roast sirloin of beef, traditional Yorkshire pudding, port wine jus and sauté field mushroom.

Cardamom spiced beef scotch fillet, crushed kipfler potato with purple basil and tomato hollandaise.

Char-grilled prime Hereford sirloin with a capanata tart, roasted garlic mash and red wine reduction.

Slow cooked glazed grain fed Wagyu beef on Paris mash and seasonal vegetables

White Meat

Roasted free range chicken supreme, marinated in wild herbs, preserved lemon and olive oil on a thyme and sweet garlic risotto cake.

Slow roasted Portuguese style chicken breast, natural pan juices , potato galette with tomato and basil coulis.

Pan-seared chicken breast, wrapped in prosciutto and sage with pommes anna, buttered green asparagus and champagne- chive sauce.

Moroccan spiced chicken supreme on a salad of roasted eggplant, sweet potato, chick pea and semi dried tomatoes.

Roasted Otway pork fillet, creamed leek potato puree, tomato chutney and calvados, thyme jus.

Seafood

Macadamia nut crusted barramundi served on a bed of pea and potato mash, finished with a cocnut and lemon grass sauce.

Seared barramundi, zesty gremolota, wilted vine cherry tomatoes and buttered green beans.

Crisp skinned chermula salmon, fennel crème fraiche , soft polenta mash and baby cress.

Blue-eye cod, steamed with caper berry hollandaise, fresh rocket and roman beans dressed with balsamic.



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Dessert

Raspberry pannacotta, milk chocolate ganache and local strawberries.

Seasonal fruit Pavlova with a pina colada anglaise.

Lime pannacotta with a minestrone of seasonal fruits.

Warm double chocolate fondant, vanilla bean ice-cream, macadamia nut praline.

Sticky date pudding, butterscotch sauce and pecan-caramel ice-cream.

Passion fruit crème-brule tart, crisp sugar shards and double cream.

Glazed strawberry and butter toasted almond tart.

Bilpin apple tart tartin, cinnamon ice-cream and palm sugar glaze.

Caramel- glazed pear and almond tart.

Warm berry crumble with vanilla scented chiboust.

Bread and butter pudding, orange sauce and double cream.

Dark and white Belgium chocolate mousse, with crème de cacao and almond tuille

Your package includes the following;

Three course alternate serve sit down luncheon

OR

Canapés on arrival followed by a two course sit down alternate serve luncheon

OR

Your choice of the buffet menu provided

Additional options include;

Canapés plus three course luncheon \$6pp

Australian Farmhouse cheese platter served with the season's finest fresh fruit & associated water crackers, served per table as a finale. \$6pp



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