



Platinum – Catering Menu

Canape Menu 1

7 pieces per person

\$34pp

Moroccan spiced vegetarian frittata, chickpea puree, olive petals (v, gf)
Tortilla taco shell , pulled pork, red pepper charred corn salsa
Cider marinated rare roast beef fillet, brioche croutons, pesto, onion jam
Caramelised onion tart, gruyere, balsamic drops (v)
Prawn rice paper parcels, lychee, mint, coriander, chili (gf)
Braised mushroom, haloumi, herbed bruschetta (v)
Smoked rainbow trout pate, hickory smoked salmon, short curst salmon caviar

Canape Menu 2

9 pieces per person

\$40pp

Chicken camembert pies cranberry pie
Grilled prawn, chorizo, Spanish smoked paprika aioli (gf)
Smoked, 12 hours brisket, gruyere cheese, red onion, pickles, seeded mustard,
Turkish wedge
Overnight candied tomato, shaved Parmesan, basil pesto tart tartin (v)
Sydney Rock oysters, ginger, lime dressing (gf)
Ocean trout confit, shaved fennel, labne, black olives, blood orange olive oil, spinach
leaves food pail (gf)
Peking duck hoisin pancakes, shallots, sesame seeds
Chicken, peanut, coconut chili spiced skewers (gf)
Smoked rainbow trout mousse, smoked ocean trout tart, pickled onion, chervil
Caramelized onion Gorgonzola frittata, thyme (v, gf)

Canape Menu 3

12 pieces per person

\$59pp

Hickory house smoked salmon, waffle potato crisps, creme fraiche, fresh herbs,
salmon roe (gf)
Moroccan spiced vegetarian frittata, chickpea puree, olive petals (v, gf)
Baby beetroot, roasted, goat's curd, butter shortcrust shell (v)
Prawn, seared scallop skewers, lime, dill dressing (gf)
Mushroom arancini, truffle aloi (v) OR lobster arancini / prawn veloute

Sticky pork salad boats, apple celery slaw, apple BBQ sauce (gf)
Lamb, prosciutto, mascarpone, fresh herbs
Oysters, seasonally available, smoked soy
Ocean trout confit, shaved fennel, labne, black olives, blood orange olive oil,
spinach leaves food pail (gf)
12 hour slow cooked beef cheek sliders, Gruyere cheese, cornichon
Peking duck pancakes, shallots, hoisin
Cider marinated rare roast beef fillet, brioche croutons, pesto, onion jam

Platinum Buffet Menu

Buffet Menu 1

\$30pp

Charcuterie, house made dip platter, grilled bread, olives, cornichons crackers
Beef tenderloin, onion jam, horseradish
Chicken breast, candied cherry tomato, black olives, eggplant
Roasted baby potatoes, caramelised onion, thyme, sea salt
Mixed leaf, cherry tomatoes, balsamic, avocado
Seasonal fruits, berries, brownie squares
Fresh bread, butter, oils

Buffet Menu 2

\$40pp

Charcuterie, house made dip platter, grilled bread, olives, cornichons crackers
Beef tenderloin, onion jam, horseradish
Chicken breast, candied cherry tomato, black olives, eggplant
Roasted baby potatoes, caramelised onion, thyme, sea salt
Mixed leaf, cherry tomatoes, balsamic, avocado
Seasonal fruits, berries, brownie squares
Fresh bread, butter, oils

Platinum BBQ Menus

Minimum order of 10 guests

BBQ Menu 1

\$30pp

To Start

Charcuterie, house made dip platter, grilled bread, olives, cornichons crackers

BBQ

Assorted gourmet sausages (2) - Pork fennel sausages, tomato relish, Beef herbed sausages, caramelized onion.

Marinated chicken, lemon, garlic, parsley

Pasta pesto salad, pine nuts, rocket

Mesculin leaves, cherry tomato, balsamic olive oil

Fresh breads, butter, oils

BBQ Option 2

\$39pp

To Start

Charcuterie, house made dip platter, grilled bread, olives, cornichons crackers

BBQ

Rump steak grass fed, chimichurri, mustard, horseradish

Assorted Gourmet sausages, tomato relish, caramelized onion

Chicken, Indian spiced, mint yoghurt

Mediterranean vegetable salad, olives, Parmesan, pasta salad

Baby cos, vine ripe tomato, marinated feta, olives, lemon oregano dressing

Fresh breads, butter, oils

BBQ Option 3

\$47.50pp

To Start

Charcuterie, house made dip platter, grilled bread, olives, cornichons crackers

BBQ

Local lamb, rosemary oil, tapenade, tomato relish

Salmon fillets, ponzu dressing, wasabi aioli

Chicken breast, preserved lemons, Italian parsley, garlic, cracked pepper

Assorted Gourmet sausages, tomato relish, caramelized onion

Roasted baby beetroot, goat curd, rocket, balsamic syrup

Kumara, feta, tomato, rocket, pistachios

Baby cos, vine ripe tomato, marinated feta, olives, lemon oregano dressing

Butter, oils Fresh breads

Platinum Platter Menus

Platter Menu

Antipasto / Charcuterie

\$100 – serves 10 people

Shaved ham, prosciutto, salami, chorizo, broscolla, beef, house made dips, grilled bread, olives, cornichons, crackers

Seafood

\$162

Oysters - seasonal varieties (12 pieces)

Peeled prawns (12 pieces)

Hickory smoked salmon (12 slices pieces)

Traditional accompaniments

Cheese Selection

\$100

Selection of local and imported cheeses including wash rind, blue, cheddar, crackers, biscuits, dried fruit

Fruit

\$68

Selection of season fruit and berries

Sweet Treats

\$4 per piece

Macaroons (assorted varieties)

Chocolate Walnut Brownies

Frangellico Tarts

Cannoli (Option for sweetened ricotta or pistachio)

Flourless Orange Almond Cake

Friandes (Assorted Varieties)