

Plated Dining Collection Entrees

From the sea

Blues swimmer crab, avocado puree, tomatoes salsa, wonton pastry, baby herbs

Seared Poached Cooffs harbour prawns, Persian fetta, endive, bitter leaves, lemon verjuice

Kingfish ceviche, cucumber and green pepper, lime and olive oil grilled bread

Seared sashimi grade tuna tartare, wasabi mayonnaise, soy dressing, seaweed salad, sea pearls

From the field

Roasted pork belly, cauliflower puree, pickled onions, apple, pea cress

Miso roasted chicken, Asian inspired salad, fried shallots, yuzu dressing

Seared wagyu beef 8+, caramelised onion puree, pickled mushrooms, watercress salad



Vegetarian

Tart of caramelised leek, globe artichoke, pomegranate, watercress and radicchio

Pumpkin risotto, roasted pumpkin, sage, fresh parmesan cheese

Ricotta gnocchi, baby spinach, green peas, roasted heirloom tomatoes

Roasted goats cheese, radish and beetroot salad, garlic puree, celery heart

Plated Dining Collection

Mains

From the sea

Roasted ocean trout, Congo potatoes, heirloom carrot salad, chive dressing
Baked salmon, shaved zucchini, minted kipfler potatoes, grilled asparagus, lemon sauce
Baked barramundi, seafood casserole, saffron potatoes, fresh herbs
Seared John Dory, peas, fennel, preserved lemon, steamed snow peas, kale

From the field

Pepper crusted eye fillet of beef, colcannon mash, steamed greens, red wine jus
Roasted rack of lamb, crushed peas, wilted kale, grilled baby gem, fresh mint
Corn fed chicken, chargrilled corn salsa, heirloom tomatoes, pressed Greek yogurt
Slow cooked short rib of beef, truffle roasted potatoes, sprouts, vine tomatoes
Roasted chicken, grilled Mediterranean vegetables, pesto dressing



Vegetarian

Barbequed haloumi, grilled asparagus and eggplant, spiced chickpeas, Tzatziki
Roasted Lebanese eggplant, caponata, Persian fetta, fresh herbs
Stuffed globe artichokes, goat's cheese, water cress pomegranate dressing
Will mushroom fricasee, poached duck egg, grilled sour dough
Stuffed zucchini, Puy lentil dressing semi dried tomatoes, salsa verde.

Plated Dining Collection Desserts

Lemon tart, mascarpone, fresh raspberries

One pots' famous Pavlova

Dark Chocolate mousse, rhubarb compote, brandy snap, fresh berries

Individual brown sugar Pavlova, raspberry cream, passion fruit curd, fresh mint

Vanilla bean pannacotta, roasted figs, orange Florentine's

Bitter chocolate torte, sour cherries, orange mascarpone

Apple crumble, clotted cream fresh raspberries

Classic Traditional tiramisu

Vanilla crepes, stuffed with quince, roasted pears, marscapone, cinnamon Chantilly

A selection of Australian and European cheese and biscuits served w fruit and chutneys. Served as an individual course or as a share plate





Plated Dining Collection Pricing

Minimum pax 10

2 course - \$59.95 per person

3 course - \$69.95 per person

Staff

Executive Boardroom Waiter \$200.00

Standard Waiter \$190.00

RSA Barman \$200.00

Chef \$250.00

Kitchen Hand \$160.00

Barista \$160.00

Equipment Hire

Plates, cutlery, napkins \$15 per person

Glassware \$4.00 per person

Linen tablecloths \$25.00 per item

Oven (if required) \$250.00

All prices are per person and exclusive of GST