

Plated Lunch/Dinners

Minimum of 30 people

Three Course Plated Meal @ \$68.00 per person (excluding sides)

Your choice of one Entrée, one Main, one Dessert

Should you prefer an additional choice for a particular course an extra charge of \$10.00 per person, per course, will apply

Served with butter and sourdough rolls

Entrees

Antipasto plate w grilled aubergine, prosciutto di Parma, Sopressa salami, bocconcini & pickles. *Served w grissini & potato roll*

Goat's cheese wontons w caramelized tomato, fennel & balsamic salad

Tian of fresh and smoked salmon w grilled artichoke, lemon caper dressing & crostini

Bouillabaisse terrine w scallops and market fish, sauce rouille & garlic croute

Terrine of pheasant & pistachio wrapped in bacon w cranberry compote, cornichons & toasted baguette

Freshly smoked loin of lamb w sweet pepper & goats curd salad, parsnip crisps

Mains

Beef

Braised daube of beef w filet mignon & spring vegetables

Oxtail ravioli w beef fillet on potato gratin w baby vegetables & porcini foam

Char-grilled beef fillet w sautéed seasonal vegetables & sauce béarnaise

Slow cooked prime rib roast on Yorkshire pudding w roasted vegetables & horseradish cream

Lamb

Roasted lamb rump on golden kumara mash w watercress & slow roasted tomato

Roasted lamb cutlet and braised shank w fondant potato & herb buttered vegetables

Roasted lamb rump w osso buco, baby spinach, mushroom & pine nut risotto

Poultry

Oven-roasted corn fed chicken supreme on sage & pea risotto w crispy pancetta

Grilled yoghurt chicken w zucchini fritter, roasted pumpkin & almond mint pesto

Chinese roast duck breast on bok choy, coriander & vegetable rice paper parcel, ginger duck broth

Fish

Grilled market fish on bacon & leek mash w shaved fennel & fresh herb salad

Oven Roasted Salmon on crushed potatoes baby vegetables & Sauce Nage

Pork

Grilled pork cutlet w slow cooked suckling pork belly, Lyonnaise potatoes, apple & quince puree

Vegetarian

Sweetcorn & mushroom risotto w pamaro cheese & fresh rocket

Honey basted pumpkin & hazelnut on sauce vierge, baby herbs & haloumi cheese

Roasted Portobello mushroom & broccolini on grilled polenta w basil pesto & pea salsa

Pumpkin & goats feta risotto w parmesan & baby rocket

Sides

Green salad \$12.00 per table of 10 people

Roasted potatoes \$16.00 per table of 10 people

Steamed Seasonal vegetables \$18.00 per table of 10 people

Olive roasted root vegetables \$18.00 per table of 10 people

Desserts***Plated Dessert***

Hazelnut meringues w berries in Grand Marnier & whipped cream

Strawberries in rose syrup w rosewater sabayon

Milk pudding w labne, apricot & vanilla cotton candy

Roasted figs on cinnamon brioche pain perdu w clotted cream

Honey & cardamom Kulfi w fresh mango & pistachio croquant

Crème Catalan w bunuelos & orange honey

Marsala poached d'anjou pear w vanilla zabaglione & golden raisins

Poached tamarillo w chocolate pistachio fudge & whipped mascarpone

Chocolate ganache w almond orange praline & mandarin compote

Platter Desserts (two platters per table)

1. Tiramisu, petite lemon tart, almond & chocolate biscotti, cherry & cranberry nougat
2. Strawberry lamingtons, Mini kiwifruit Pavlovas, sherry trifle, chocolate rum truffles