

## Seated Example Menu

Burrawong Duck Liver Pate, Toasted Brioche, Fig and Pinot Jam

Salt Cod Fritters, Smoked Chilli Mayo

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Caramelised New Season Fig, Buffalo Curd, Grape, Mint, Vermouth  
Vinegar

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Mafaldine Pasta, Jamon XO, Cuttlefish, Creme Fraiche, Pangrattato

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Rangers Valley Black Angus Beef Shin in Master Stock, White  
Cabbage & Shiso

*crisp spiced salt potatoes*

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Banana & Salted Caramel Beignets, Chocolate Fudge Sauce

Farmhouse Cheese, Quince, Lizzies Fruit & Walnut Bread

*\$95 per person*



## **Buffet Example Menu**

### **Canapes**

Salt Cod Fritters, Smoked Chilli Mayo Nth QLD

Gilda- White Anchoy, Guindilla, Olive

### **Buffet**

Chargrilled Flatbread, Split Pea & Lemon Agrumato Olive Oil

Cured and Smoked Ora King salmon, Watercress, Herb Salad

Yoder Roasted Free Range Chicken

Freekah, Spring Pea, Mint & Meredith Feta

Roast Cauliflower, Macadamia, Pickled Onion, Blood Plum

Grilled Snake Beans, Salsa Romesco, Almonds

Quinoa, Pepita, Sunflower & Pomegranate Tabouli

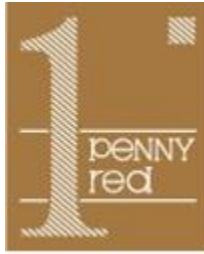
Crispy Spiced Salt Potatoes

### **Dessert**

Pavlova, Passionfruit Curd, Cream, Seasonal Fruit

Chocolate Mousse Cake

*\$95 per person*



## **Canape Example Menu**

### **On Arrival**

Daily Baked Sourdough Focaccia, Split Pea

Vegetable Pickles Giardiniera

Gilda - White Anchovy, Guindilla, Olive

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Hiramasa Kingfish Crudo, Wilted, Horseradish, Fennel Seeds

Smashed Pea Crostini, Meredith Feta, Zucchini Pickle

House Hot Smoked Salmon Pancake, Yoghurt Tartare, Salmon Roe

Beef Shin Croquette, Tarragon Salsa Verde

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Spanner Crab Bun, Pickled Fennel, Herb Mayo

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### **Cheese / Dessert**

Brie, Quince, Fig & Pistachio Cracker

Banana and Salted Caramel Beignet with Chocolate Dipping Sauce

*\$55 per person*

*With Cheese/Dessert Canapes \$65 per person*