



## PLATED SET MENU

(Alternate Drop)

### Entrées / \$20.00

- Heirloom tomato salad, marinated courgette, bocconcini, crumbed Kalamata olives, fresh basil (GF)
- Smoked Regal salmon, whipped herb cream cheese, avocado, bagel chip, watercress, crispy capes (GF)
- Spiced duck pastrami, mushrooms, mango, chilli peanuts, fresh herbs (GF) (DF)
- Vietnamese seared beef salad, pickled vegetables, toasted rice, kaffir lime emulsion, soy (GF) (DF)
- Chicken and ham hock terrine, truffled mayo, herbs and flowers salad (GF)
- Sesame seared tuna, soy caramel, radish, lime and wasabi mayonnaise, puffed rice (GF) (DF)
- Roasted Moroccan spiced heirloom carrots, crumbled feta, paprika oil (GF)

### Mains / \$36.00

- Angus beef sirloin, parmesan and herb polenta cake, Piperade, salsa Verdi (GF)
- Marino Lamb rump, black garlic and beetroot purée, honey carrots, Pomme Anna, anise jus (GF)
- Roasted king salmon, pea and potato velouté, watercress (GF)
- Five spiced pork belly, carrot and ginger purée, potato fondant, puffed pork skin, smoked sour cream (GF)
- Pan-fried duck breast, roasted onion crème, duck confit croquette, pickled cherries, toasted almonds (GF)
- Chicken and prosciutto saltimbocca, sweet potato, corn crème and basil (GF)
- Baked eggplant Involtini, cashew ricotta, toasted tomato sauce, herb oil (GF) (Vegan)

### Desserts / \$15.00

- Tropical, lemongrass and coconut cream panna-cotta, roasted spiced pineapple and mint salad (GF) (DF)
- Citrus tart with mandarin jelly, torched Italian meringue, mascarpone, raspberry and hibiscus sauce
- Flourless chocolate cake with milk chocolate Baileys mousse, caramel hazelnut popcorn, blackcurrant gel, caramel and milk chocolate crème (GF)
- Baked lemon cheesecake with mango mousse and seasonal berries
- Summer Pavlova with a marshmallow centre, crisp meringue shell, Heilala vanilla cream, passionfruit curd and mango gel
- Red berry Bavaroise, coconut sponge, rose marshmallow, raspberry meringue and white chocolate
- Selection of petit fours \$3.75 each

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**All prices exclude GST**

*All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.*