



## cold feasting menu

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### SMALL PLATES

Flatbread chips, hummus, dukkha (V)

Kingfish coconut ceviche, Tasmanian salmon pearls (GF) (DF)

Shredded confit chicken thigh, crème fraiche and chive, crispy bread

Rare roasted beef fillet, ponzu dressing, rocket, parmesan (GF)

### LARGE PLATES

Honey torched Citrus Sea Trout, saffron aioli, salsa verde, soft herbs (GF)

Sesame encrusted tuna fillet, wasabi crème fraiche, watercress (GF)

Antipasti of serrano and salami with olives, feta, tomatoes and capsicums; served with focaccia bread

Bannockburn chicken, basil pesto, mixed tomatoes, parmesan (GF)

Jerk marinated Bannockburn chicken, pineapple relish, coriander (GF)

Smoked maple seared 1000 Guineas beef tenderloin, celeriac remoulade, mizuna (GF)

### SIDES

Mixed beans, kalamata olives, dijon vinaigrette, soft herbs (GF) (DF)

Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)

Mixed grains and seeds, pomegranate, parsley, feta

Pesto Tubetti pasta, bocconcini, dried tomatoes, basil

Iceberg and cos with blue cheese ranch dressing, sweet walnuts (GF)

Mixed tomatoes, basil oil, balsamic (GF) (DF)

Includes artisan dinner rolls, sea salt and butter

### PRICES

Choose 2 Large and 2 sides \$45.00 per person

Choose 2 Small, 2 Large and 2 side \$55.00 per person

Choose 2 Small, 3 Large and 2 sides \$65.00 per person

This menu can be pre-plattered or we can organise a staff member to assist  
Minimum 10 people

**GF** Gluten Free

**V** Vegetarian





## hot feasting menu

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### SMALL PLATES

Miso baked eggplant, sesame and tamari kewpie (V) (GF)

Panko breaded King prawns, wasabi mayo, shiso

Harissa baked Bannockburn chicken, tahini yoghurt, mint (GF)

Sliced pork belly, miso caramel and radish (GF)

### LARGE PLATES

Tamari roasted Tasmanian salmon, pickled chilli cucumbers (GF) (DF)

Baked fillet of snapper, marinated fennel, dried olives, basil (GF) (DF)

Char sui Bannockburn chicken, roasted broccolini, spring onions, yuzu dressing (DF)

Lemon and honey roasted Bannockburn chicken, fennel pollen aioli, herb buckwheat (GF)

Slow braised shoulder of lamb, Tabbouleh, labneh, pomegranate pearls

14 Hour pot roasted Angus Beef shin, glazed shallots and baby carrots, watercress chermoula

### SIDES

Duck fat potatoes, rosemary

Balsamic roasted root vegetables

Steamed beans and peas, fresh herbs

Hot and sour Asian greens, sesame

Soy and honey glazed heirloom carrots, coriander seeds

Roasted sweet potatoes, za'atar, labneh, pomegranate

Includes artisan dinner rolls, sea salt and butter

**PRICES**  
Choose 2 Large and 2 sides \$45.00 per person  
Choose 2 Small, 2 Large and 2 side \$55.00 per person  
Choose 2 Small, 3 Large and 2 sides \$65.00 per person

This menu requires a chef to heat on site  
Minimum 10 people

**GF** Gluten Free

**V** Vegetarian





## dessert feasting menu

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### **SHARED** – \$65 each

Spiced apple tea cake, traditional creme anglaise

Winter pavlova, poached fruit, brandy cream

Chocolate and honeycomb tart

### **MINI INDIVIDUAL** – \$4.9 each

Almond and thyme baby cake (GF)

Pistachio macaron (GF)

Brandy and white chocolate bread and butter pudding

Lemon and rose posset (GF)

Leatherwood honey and macadamia chocolate tart

Minimum mini individual order 20

**GF** Gluten Free

**V** Vegetarian

