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## SAMPLE PREMIUM PLATED MENU

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Maximum of 2 choices per course which will be served alternatively

### ENTREES

- Roasted cumin and pumpkin soup
- Green pea soup, truffle oil
- Kipfler, caramelized onion and goats cheese tart, asparagus, pear and watercress salad
- Shaved prosciutto, tomato and fior di latte stack, toffee walnuts and pomegranate dressing
- Mediterranean vegetables, puff pastry, balsamic reduction, goats cheese
- Confit duck, charred pumpkin, fennel and orange salad, raspberry and balsamic
- Atlantic salmon poached in champagne and vanilla, potato blini, herbs
- Garlic grilled mushroom, haloumi cheese with roquette, pine nut and tomato salad
- Beetroot carpaccio with fennel, asparagus and blood orange salad, persian feta, cranberry and vodka dressing
- Chicken and chorizo terrine with zucchini, apple and celeriac remoulade, chive oil
- Roasted duck and porcini mushroom arancini, filled with mozzarella, salsa verde
- Moroccan spiced lamb, chickpea, sweet potato, tomato and mint salad, capsicum coulis
- Sumac rubbed lamb, dark chocolate, roasted cauliflower and pear salad, saffron yoghurt
- Duck, pistachio and cranberry terrine, cherry tomato and pomegranate salad, parsley oil
- Braised and roasted pork belly, Istra chorizo, cauliflower, pomegranate, pear and fig chutney
- Szechuan spiced squid, salad of blood orange, asparagus, mint and pickled red onion, blood orange aioli



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### MAINS

- Beef fillet, paris mash, asparagus, fig chutney, sage jus
- Beef fillet, carrot puree, confit garlic, mushroom, onion jam, sauce poivrade
- Rib eye, warm kipfler and cornichon salad, café de paris
- Veal cutlet, polenta cake, roasted parsnip, capsicum coulis
- Lamb rump, remoulade, white bean puree, baby carrots, rosemary jus
- Braised lamb shanks, pumpkin mash, shallots, beans, thyme & maderia jus
- Red emperor fillet, ginger scented rice, baby bok choy, chilli caramel, sesame seed
- Atlantic salmon, pickled cherry tomatoes, fricassee of mushrooms, salmon pearls, verjuice beurre blanc
- Barramundi, skordalia mash, broccolini, capsicum oil, burnt lime
- Chicken breast, potato fondant, sugars snaps, sauce vierge
- Duck breast, potato rosti, mushrooms spinach, vanilla and garlic jus
- Roast rack of lamb, cauliflower and fennel puree, asparagus, dark chocolate jus
- Roasted pork belly, celeriac puree, caramelized apple & parsnip, vincotta

### DESSERTS

- Chocolate tart, orange anglaise, praline
- White chocolate pannacotta, blueberries in Galliano, saffron vanilla jelly
- Tiramisu, milk chocolate double cream, almonds, red wine syrup
- Rhubarb and white pepper cheesecake, tangelo jelly, braised rhubarb
- Manuka honey crème brûlée, pistachio nut tuille, fig paste
- Lemon tart, passion fruit syrup, lime sherbet, meringue
- Mille-feuille, cinnamon cream, braised apple, raspberries
- Vanilla pannacotta, strawberry and cointreau jelly, orange and baby basil
- Apple and rhubarb pie, vanilla syrup, orange zest double cream
- Coconut crème caramel, toffee syrup, mango and toasted coconut
- Warm chocolate fondant, raspberry and caramel sauce, double cream

### INCLUSIONS

- We supply paper serviettes, ceramic plates, stainless steel cutlery, chefs and wait staff.