

## **MENU OPTIONS**

*Please design your own menu by choosing two items from each of the menu sections below to be served alternately*

### **CHOICE OF ENTRÉE**

#### **PRESSED CRISPY PORK BELLY**

served with pickled fennel, watercress salad and sticky balsamic dressing

#### **CONFIT CHICKEN LEG**

served with potato, roasted parsnip, fresh herbs and mustard aioli

#### **ROASTED PUMPKIN**

served with baby leaves, parma ham, gorgonzola and aged balsamic

#### **MUSTARD BEEF FILLET**

served with potato and wild mushroom salad and flat parsley truffle oil

#### **CRÈME OF WILD MUSHROOM SOUP**

served with truffle oil

#### **CONFIT SALMON**

served with seaweed slaw, wasabi mayo and cucumber carpaccio

## **CHOICE OF MAIN COURSE**

### **EYE FILLET OF BEEF**

served with potato puree, roasted field mushroom, onion jam and jus

### **CHICKEN BALLOTINE**

served with pesto, Persian fetta, garlic mash, baby spinach and demi

### **FRESH ATLANTIC SALMON**

served with cauliflower puree, rocket, crispy prosciutto and curry oil

### **SUMAC CHICKEN BREAST**

served with herbed cous cous, spinach and cucumber yoghurt

### **BARRAMUNDI**

served with roasted carrot puree, broccolini, fried baby capers and chive oil

### **BRAISED BEEF**

served with potato mash, mushroom ragu, roasted garlic and parmesan

### **LAMB RUMP**

served with potato roesti, broccolini and muscatel jus

### **CHAR-GRILLED EGGPLANT**

served with baby spinach, caramelized leek and house dried-tomato

## **CHOICE OF DESSERTS**

### **CALLEBAUT CHOCOLATE TART**

served with sour cherry compote, candied cherry syrup and vanilla cream

### **ORANGE BLOSSOM PANNA COTTA**

served with sticky apricots and nougat

### **VANILLA BEAN PANNA COTTA**

served with turkish delight and rosewater pears

### **CHOCOLATE NEMESIS**

served with macerated strawberries and lavender cream

### **BLUEBERRY TART**

served with vanilla marcarpone and white mulberry compote

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## **COFFEE AND TEA SELECTIONS**



## **PACKAGE VALUE**

**2 COURSE PACKAGES FROM \$54.00 PER PERSON (MIN 300 GUESTS)**

**3 COURSE PACKAGES FROM \$64.00 PER PERSON (MIN 300 GUESTS)**

## **PACKAGES INCLUDE**

**ROOM SET UP AND PACK DOWN**

**USE THE THEATRE AND COURTYARD FROM 5.30PM**

**1X FRONT OF HOUSE USHER AND 1X TECHNICAL STAFF SUPPORT FROM 5.30PM**

**USE OF STANDARD AUDIO AND LIGHTING EQUIPMENT**

## **ADD ON OPTIONS**

**CLASSIC THEMING PACKAGE \$12.50 PER PERSON**

Includes chair covers with sashes in chosen colour theme

Linen napkins to compliment colour theme

Choice of 8 selected table centrepieces

**FOR BEVERAGE PACKAGES PLEASE REFER TO BEVERAGE PACKAGE MENU**