



## Sitdown Menu

Spring has sprung and to mark the seasonal change we've thrown off the winter woollies and lightened our dishes somewhat. That's not to say that the chef's are kicking back, quite the opposite. Our Spring dishes are even more intricate in design and flavour. This season, we are focusing more energy on dietary needs, increasing our gluten free and vegetarian range across the board. So capitalize on our hard work and have your dietary requirements at the ready. Salut.

Minimum of 60 guests

If minimum numbers are not met then a room hire charge will apply

Chef selection of pre dinner

canape's 2 hot & 2 cold

\$17.00 per person for 45 minutes

Plated menu pricing | Minimum 60 guests

Two Courses | \$75.00 per person

Three Courses | \$90.00 per person

For an alternate drop menu, please add \$5.75 per person



### Something To Start...

Tasmanian smoked salmon, petit granny smith apple "coleslaw" and saffron aioli (gf)

Futomaki roll, micro herb and cucumber chili salad, tamari plum dressing (vg/gf)

Spring chicken terrine, char grilled asparagus salad, native hibiscus flower jam

Tomato consomme jelly, charred eggplant, baby rocket salad truffled basil dressing (gf)

Coconut treacle roasted pumpkin soup, soy toasted pepitas



### Something To Follow...

\$5.75 per person for alternate drop

South Qld Wagyu beef cheeks, apple cider braise, sage pomme puree, Jimbour merlot reduction (gf)

Spring chicken maryland, Rosemary onion confit, roasted root veg, spinach, pan jus

Wild mushroom lamb backstrap "wellington", lemon thyme roast chats,

ginger honey carrots with mushroom sauce

Red miso glazed vegetarian stack, steamed pak choi, edamame, soy galangal gastrique (vg)

Pan seared reef fish, mustard crushed southern golds, snow pea tendril toasted paprika hollandaise

### Something Sweet...

Pavlova filled with seasonal fruit salad, double cream and a strawberry cigar

Ginger and basil seed glazed fruit salad with lemon sorbert

Chocolate coated wine mulled, Cabernet pepper reduction, chocolate cigar

Duo of Australian cheeses and dried fruit with crackers

All meals include:

Fresh baked polenta roll with butter

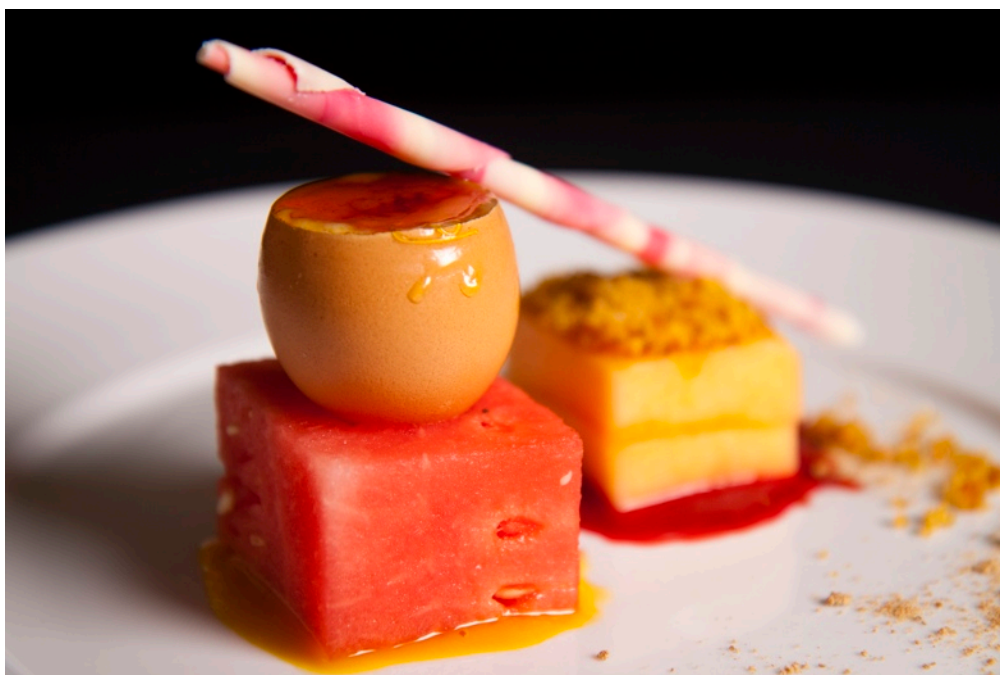
Petit fours

### Dietary Requirements

(v) vegetarian

(gf) gluten free

(vg) vegan



All pricing is per person & inclusive of gst | Menu selections are seasonal and subject to change | Menu valid to 01.12.11  
Please contact an Event Consultant for a comprehensive Price Estimate based on your requirements.

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