



Sit Down Dining

Classic, contemporary dining. Approachable & seasonally crafted dishes, blending elegance with innovation & tradition with modern techniques. Elevated with impeccable Dish style, accessible dining, informal but informed, stylish but relaxed, blending the familiar with the innovative.





Dining Selections

Full Service to guest tables - All Sit Down Dining Menus consist of beautifully presented and crafted items designed to impress.

Chefs Canapés on Arrival	Selection of six canapés created by our chefs
Two Courses	\$80.00 per person
Three Courses	\$110.00 per person
Sides	Select two sides (place on guest tables in large bowls serves 10)
Alternate Drop	No extra charge

Minimum 40 guests – excludes GST Wait Staff and kitchen equipment fees extra.





Canapés on Arrival

Select six

Vine tomatoes / basil / mozzarella / bruschetta (v)
Smoked Salmon / cucumber / sun blushed tomato / cream fraiche / blini
Beef Fillet / prosciutto / horseradish / dill (df)
Falafel balls / Greek style mint yoghurt (v)
Fresh Oysters / rice wine vinaigrette (gf/df)
Peking duck / Asian greens / rice paper / hoisin (gf/df)
Tuna tartar / lemon seaweed / Sesame seeds / Japanese mayo (gf)
Sumac chicken / lavosh / beetroot sesame (gf)
Rockmelon popsicle / parma ham / truffle oil (v/gf/df)
Couscous / mint / pomegranate salad / tahini yogurt (v)
Gyoza Japanese dumplings / vegetable / jap mayo(v)
Chicken / Wild mushroom / sweet potato mash / tartlet
Thai fish cake Popsicle / lemon grass / dip
BBQ Chinese pork skewer (df/gf)
Corn & coriander fritters / ginger / chilli jam (v)
Thai Vegetable Spring roll / dip (v)
Skewered Satay Chicken / Singapore marinade (gf/df)
Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)
Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)
Scallop in spoon / black caviar béarnaise (gf/df)
Beef Satay / chives / honey soy (gf/df)

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Entree

Grilled organic sea bass, burnt leek, garden pea, almond foam (gf)

Tuna tartare, yuzu custard, avocado, shiso (gf)

Crispy Skin Smoked chicken, grilled baby gem, parmesan, cucumber, vine tomato (gf/df)

Australian beef tartare, cured duck yolk, fried capers, lemon salt crisps (gf)

Char grilled asparagus, lemon ricotta, pecorino, olive oil pearls, chervil (v) (gf)

Confit tomato, crème fraiche, almond oil, basil crisp, wild herbs (v)

Truffled Wild Mushrooms, crisp leeks in a brioche croute (v)

Pumpkin Goats cheese tart, braised leek, thyme roasted pumpkin, parmesan (v/gf/df)

Mignon Peppered Beef, sautéed asparagus, horseradish cream, chive coulis (gf/df)

Barramundi with lemon purée, Edible flower, mint, citrus froth (gf/df)

Baked Potato & Leek Soup w cheddar & bacon

Roasted Tomato Soup topped with thyme

Classic Minestrone Soup topped with parmesan cheese

Cream of Roasted Pumpkin soup topped with buttered croutons

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Minimum 40 guests / Staff & equipment will be charged additionally





Main

Glazed Beef Loin, pickled walnuts, parmesan potato chips, seeded mustard (gf/df)

Lamb Loin, minted pea's, pommes fondants (gf)

Crispy Skin Salmon, charred red pepper, cucumber, dill cream (gf/df)

Sticky Pork, glazed apple, potato & pumpkin gratin (gf)

Mushroom, eggplant, spinach, lentils, sweet potato chips, minted yoghurt (v/gf)

Baked Chicken, spinach, tomato, thyme cream fraiche (gf)

Barramundi Fillet, potato & spinach galette, tarragon butter sauce

Baked chicken roulade, spinach sautéed with lentils, orange & pomegranate jam

6 hour slow braised lamb shoulder with pilaf and spiced butternut squash

Seared duck breast, confit duck, foie gras and mushroom, black truffle jus

Australian tenderloin, slow braised wagyu beef rib, smoked potato, rosemary jus (gf)

Beetroot risotto, watercress, feta, walnut, olive dust (v) (gf)

Pearl barley pilaf with spiced pumpkin and shallots, citrus yogurt (v)

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Sides

Crushed baby potatoes, rosemary, garlic, smoked sea salt (gf) (vegan)

Char grilled asparagus and broccolini, fig balsamic reduction, lemon olive oil (v) (gf)

Seasonal greens tossed with salted butter (gf)

Truffle potato puree, baby chives (v) (gf)

Roast zucchini, green harissa, pine nuts, mint, chic peas vegan (gf)

Roasted Potatoes, sea salt, parsley, lightly glazed butter

Caramelised Baby Carrots, honey glaze, poppy seed

Thyme Roasted Pumpkin, braised leek, parmesan

Broccoli, beans, asparagus, spinach, toasted almonds, garlic butter

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Dessert Selections

Petite desserts set up as a dessert table

Individual Desserts

Lemon Meringue - Delicate sweet short crust tart , zesty lemon curd , topped with soft meringue

Caramel Praline - Creamy chocolate praline mousse , caramel crème , hazelnut sponge base

Baked Berry Cheesecake – NY style cheesecake , fine biscuit base , topped with mixed berries

Chocolate Fondant – Molten centre rich chocolate , white chocolate garnish

Apple Tart Tatin – layers of sponge , crème brulee , apple caramel , cranberry marshmallow

Deluxe local cheeses, smoked garlic & tomato chutney, olives, walnuts, fresh fruits, assorted crackers

