



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

Our professional staff deliver and set up the food on beautiful dishes and placed on your guest tables. Plates and cutlery placed on guest tables. Our staff will stay for the duration and clean up before leaving. Staff, equipment and delivery fees extra.

Two Courses	\$50.00 per person
Three Courses	\$60.00 per person
Additional Sides	\$50.00 per side (place on guest tables in large bowls serves 10)
Alternate Drop	No extra charge
Cheese Platter	\$50.00 per table of 10
Minimum 40 guests	





First Course

Haloumi • toasted flatbread • harissa yoghurt • lemon (v/gf)

Lamb Loin • celeriac puree • mint leaves (gf/df)

Tasmanian Salmon • mashed peas • rosti • caviar (gf/df)

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)

Chicken Moroccan • chicken skewers baked in spices • cucumber • vine tomato (gf/df)

Pakora • spinach • sliced onion • cauliflower • zucchini • fresh spinach • beetroot chutney (v)

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan
Minimum 40 guests / Staff & equipment will be charged additionally





Main Course

Grilled Prawns • lime puree • shitake mushrooms • smashed mango • garlic oil (gf/df)

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

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

Smoked Trout • charred red pepper • cucumber • horseradish cream (gf/df)

Sticky Pork • glazed apple wheel • potato & pumpkin gratin (gf)

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

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

Market Reef Fish • potato & spinach galette • tarragon butter sauce

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Sides

Roasted Potatoes • sea salt • parsley • lightly glazed butter

Oven Roasted Sweet Potato • root vegetables

Caramelised Baby Carrots • honey glaze • poppy seed

Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan

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

Baby New Potatoes • minted • salted butter

Artichokes • lemon • truss tomatoes • mustard dressing

Truffle Mash • sea salt

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Dessert Selections One

Choose from the Petits Fours to make a sharing plate or from the individual selection
Petite desserts on plates beautifully garnished – 3 per person – not alternate drop
Pick two selections

Petits Fours Tartlet One

Pear & cinnamon dome • Jasmin & apricot slice • Blood Orange & citrus tart • Redcurrant Tart • Raspberry white chocolate charlotte • Nutella Pebble

Petits Fours Tartlet Two

Chocolate Jaffa Slice • Honey Caramel Praline • Ginger mango & spiced oat cake • Passionfruit Tart • Cassis Dome • Fruit & Nut Tart

Petits Fours Tartlet Three

Tropical Dessert • Strawberry guava & banana Cone • Apple & salty caramel tart • Watermelon Slice • Yuzu black sesame charlotte • Opera Slice

Petits Fours Tartlet Four

Gluten Free - Almond Praline Brownie • Lemon Berry Cheesecake • Pistachio Vanilla Raspberry Slice • Salty Macadamia Caramel on Chocolate Cookie • Boysenberry Temptation • Almond Panna Cotta w Plum & Spice Base





Dessert Selections One

Choose from the Petits Fours to make a sharing plate or from the individual selection
Pick two selections for an alternate drop

Individual Desserts

Chocolate Passionfruit - Passionfruit cream • chocolate mousse • brownie base • chocolate cup

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 Cranberry – layers of sponge • crème brulee • apple caramel • cranberry marshmallow

Cheese Platter – 1 per table

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts
fresh fruits • lavosh • assorted crackers





Add a Canape Package

Package One

Choose any 4 canapés from the \$3.25 section (25 of each)

\$325.00

Package Two

Choose any 4 canapés from the \$3.25 section (50 of each)

\$650.00

Package Three

Choose any 4 canapés from the \$3.25 section (25 of each)

Choose any 2 canapés from the \$4.95 section (25 of each)

\$572.50

Package Four Canape Station

Choose any 4 canapés from the \$3.25 section (50 of each)

Choose any 2 canapés from the \$4.95 section (50 of each)

\$1145.00

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