



# SIT DOWN MENU

SAMPLE MENU ONLY

We strive to create and tailor menu's that perfectly complement your event. Below listed are some sample dishes from our sit down menu, we will work with you to construct a balanced menu and talk through your options to suit your taste and budget requirements.

## Entree

Crisp Patagonian Tooth Fish, Zucchini Flowers, Almond & Roast Garlic Purée, Confit Golden Beetroot, Fried Rosemary gf

Smoked Scallop, Lentil & Fennel Braise, Shallot Vinaigrette gf, df

Beef Carpaccio, Truffle Cream, Micro Frites, White Balsamic Pearls, Buttered Brioche Crouton

Hickory Smoked Duck Breast, Roasted Beetroot, Watercress & Mandarin Salad gf, df

Roasted Beetroot, Goats Cheese Whip, Smoked Eggplant, Caramelised Walnuts, Pickled Radish, Port Syrup gf, v

## Main

Pistachio Crusted Snapper, Pumpkin & Ginger Fritter, Crispy Beetroot Chips, Chargrilled Asparagus, Pomegranate Beurre Blanc, Soft Herb Salad gf

Char Grilled Scotch Fillet, Twice Cooked Parisian Potato, Buttered Brussels Sprouts, Honey Roasted Parsnip, Sweet Potato Crisps, Pink Peppercorn Jus gf

Hickory Smoked Chicken Breast, Creamed White Polenta, Maple Brussels Sprouts, Heirloom Carrots, Bourbon Glaze, Corn Tortilla Tullie gf

Spiced Roasted Cauliflower, Grilled Polenta, Spinach Puree, Puffed Black Rice, Puy Lentil & Green Olive Salad gf, df, v

## Dessert

Chocolate Brownie, Red Velvet Cream, Glazed Sour Cherries Chocolate Sand, Blueberries, Baby Mint gf

Passion Fruit, Macadamia & Coconut Crust Tart, Mango Jelly, Muntrie Berry, Custard, Star Anise Syrup gf, df