

# MENU PACKAGE

\$75 PP

## ANTIPASTI BAR

Hot chorizo, olives, homemade focaccia, dips, mediterranean vegetables, pickles

## COLD CANAPÉS

please select two

Sydney rock oysters, Vietnamese dressing GF

Prawn on cucumber, lemon & dill crème fraîche

Tuna tataki coated in coriander seeds, avocado cream, spicy mango fresh salsa

Smoked trout, prosciutto, light fennel cream, pepita oil

Goat's cheese, honey & beetroot jelly lollipop v

## HOT CANAPÉS

please select two

Mushroom arancini, aioli, parmesan v

Rum glazed pork belly, char-grilled pineapple, fresh basil on skewer

Scamorza, salami & cherry tomato on mini pizza bread

Spanish potato omelette & char-grilled chorizo on skewer

Smoked mozzarella, fried basil béchamel mini croquette v

## 2 HR BEVERAGE PACKAGE

### SPARKLING

NV Aura Sparkling Brut Cuvée Pinot Noir, Chardonnay, South Eastern AUS

### WHITE

please select one

Aura Sauvignon Blanc, South Eastern AUS

Aura Chardonnay, South Eastern AUS

### RED

please select one

Aura Shiraz, South Eastern AUS

Aura Cabernet Merlot, South Eastern AUS

### BEER

James Boag's Premium

James Boag's Premium Light

James Squire One Fifty Lashes Pale Ale

Soft Drinks & Mineral water



# MENU PACKAGE

\$99 PP

Complimentary cocktail or glass of bubbles on arrival

2 course shared style

Entrée & Main or Main & Dessert

## ENTRÉE

Raw fish, fresh vegetables, yuzu pepper dressing, togarashi, sesame, rice crackers GF

Chicken Karaage, slaw, grated white radish, ponzu dressing, shallots, black sesame GF

Vietnamese prawn salad, green apple, sweet chili, cashew, herbs, sesame, native lime dressing

Agedashi tofu, Japanese soy stock, daikon, edamame, nori V, GF

Crispy squid, green onion, lime, smoked chili mayo GF

Ricotta dumplings, shitake mushroom, goat's curd, truffle oil, watercress V

Grilled octopus & potato salad, yuzu mayo, nori, bonito flakes GF

Duck croquettes, hoisin mayo, pickled cucumber, daikon

## MAIN

Grilled red snapper, broccolini, wild mushrooms, ginger, shallots, miso butter, sesame GF

Rib eye Provençale, pesto, capers, anchovy, roasted shallots, tomato, garlic crumbs (GF - without the crumbs)

Crispy pork belly, pineapple, sweet chili, coriander

Sichuan lamb rump, smoked eggplant, cabbage, spiced cashew GF

Braised beef cheeks, ginger & lemongrass chimichurri, sweet potato purée, kale

Roasted eggplant, spicy miso, mirin, wakame seaweed salad V, GF

## DESSERTS

Chocolate parfait, ginger-cashew praline, spiced orange GF

Greek yoghurt bavaois, passionfruit, raspberry, mint GF

Sticky date & lemongrass pudding, almonds, vanilla ice cream, salted palm caramel sauce

Matcha & vanilla flan, berry, pistachio GF

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