

PLATED MENU

SPRING | SUMMER

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉES

Choice of 2 to serve 50/50 drop

Charred asparagus spears, risotto, honey roasted garlic, smoked almonds, pecorino (v)(gf)

Heirloom tomatoes, Yarra Valley chevre, piperade, avocado oil, grilled Turkish bread (v)(nf)

Soy glazed Victorian beef flank, charred corn, spring onion, daikon, enoki, corn shoots (gf)(nf)

Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (df)(gf)(*)

Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn corn tostadas (df)(gf)(nf)

That's Amore burrata, pea textures, cherry tomatoes, chorizo crumb, black sea salt (gf)(nf)

Za'atar prawn, compressed watermelon, Bulgarian feta, orange gel, extra virgin olive oil, lemon balm (gf)(nf)

Greek salad re imagined: compressed baby cucumber, cherry tomatoes, olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel (vg)(df)(gf)

Cured Tasmanian salmon, nicoise vegetables, white anchovy, micro basil (df)(gf)(nf)(supplement \$4.00pp)

MAINS

Choice of 2 to serve 50/50 drop

Lamb rump, pepita dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate-raisin salsa (gf)(nf)

Prosciutto wrapped chicken breast, taleggio potato gratin, eggplant tomato compote, kale (gf)(nf)

Southern spiced & glazed salmon, quinoa, black bean and charred corn, avocado puree, crisp sweet potatoes (df)(gf)(nf)

Beef cheek massaman, fondant potato, edamame, beansprouts, peanuts (df)(gf)(*)

Baked barramundi with warm chorizo, kipfler & garden pea salad, sauce basquaise (df)(gf)(nf)(*)

Balinese pork belly, grilled peach, red onion & compressed baby cucumber, nuoc cham (df)(gf)(nf)(*)

Roasted capsicum, tomato & zucchini tatin, grilled pumpkin, eggplant relish, salsa verde (vg)(df)(nf)

Sous vide duck breast, spiced spring roll, carrot puree, Thai eggplant salad (nf)(*)(supplement \$3.00pp)

Sous vide 300 gm beef sirloin, confit cherry tomatoes, green beans, herb butter, jus (gf)(nf)(supplement \$10.00pp)

Accompaniment: Bread rolls served with butter (v)(gfo)

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Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.

DESSERTS

Choice of 2 to serve 50/50 drop

Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)(nf)

Halva cheesecake tart, lemon saffron syrup, pistachios, apricots, black sesame & fairy floss (v)

Raspberry & frangipane tart, raspberry gel, smoked almonds, crème fraiche (v)

Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)(nf)

Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)(nfo)

Ricotta & currant crepe, compressed strawberries, orange blossom, honey & lemon syrup (v)(gf)(nf)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)

Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)

Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v)(supplement \$5.50pp)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free (*) contains fish sauce

PRICING OPTIONS

FINGER FOOD | MAIN

per person (2 hour service period)

2026 | 2027

\$75.00 \$75.00

ENTREE | MAIN

per person (2 hour service period)

\$87.00 \$87.00

MAIN | DESSERT

per person (2.5 hour service period)

\$87.00 \$87.00

ENTREE | MAIN | DESSERT

per person (3 hour service period)

\$98.50 \$98.50

FINGER FOOD UPGRADE

per person (- 4 finger foods)

\$16.50 \$16.50

INCLUSIONS | Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin

Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Served as a single drop if guest numbers are at 30 people or below.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.