

# FEAST MENU



Served family style, your guests will receive a portion of each the selections

2 course 58

3 course 72

## To start

Baskets of crispy bread rolls, butter

## Choose 2 Entrees

Salt & pepper calamari, lemon herbed aioli GF

Sausage rolls, tomato relish

Mushroom arancini, lemon herb mayonnaise V GF

Vegetable spring rolls, sweet & sour sesame sauce V S

Smoked salmon blinis, sour cream, pickled red onions - served cold

Homemade falafel, tzatziki, breads V

## Choose 2 Mains

Lancashire lamb hot pot GF

Whole roast lemon thyme chicken GF DF

12 hour smoked brisket, homemade BBQ sauce GF DF

Homemade butter chicken curry, mango chutney, papadums GF N

Seafood pot pie, salmon, basa, barramundi, shrimp, mussels,  
white wine sauce, potato cheese crust, lemon GF

Beef cheek ragu, pappardelle, parmesan cheese

Garlic butter prawns, cherry tomatoes GF

Indian vegetable chickpea curry GF DF VG S

Crispy fried fish, tartare sauce, lemon DF

Indian spiced lamb shoulder, tzatziki GF

Potato gnocchi, rich tomato sauce, basil pesto, parmesan cheese V N

## Choice of 2 Sides

Garden salad, Italian dressing GF VG DF

Broccoli, grilled capsicum, feta GF V

Classic Caesar salad, garlic dressing, anchovies, parmesan cheese, bacon

Roast carrots, whipped goats cheese, toasted hazelnuts GF V

Creamy mashed potatoes GF V

Roast potatoes, fried capers, dijon mustard GF DF V

Homemade chips, thyme rosemary salt GF DF V

Steamed broccolini, toasted almond, herbed butter GF V

Roast vegetable gratin GF V

Truffled mac & cheese V

Dauphinoise potatoes GF V

Steamed rice GF DF VG

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## **Choose 1 Dessert**

Chocolate mousse, sweet cream, pistachio praline V  
Triple chocolate brownie, sweet cream V  
Apple & sultana crumble, cream N GF  
Sticky date pudding with butterscotch sauce, cream V

## **Add something else to your feast**

Add any of the below items to the above menu.  
If you would like canapés at the start of your event please refer to  
our extensive canapé menu available per piece.

12 Inch garlic, cheese pizza 8 pieces 17 each

Add extra entree or main course 8 per person

Add extra side 4 per person

## **Antipasto Platter**

250 per platter - nibbles for approx 20-30 people  
Selection of cured meats, cheeses, grilled vegetables, fruit and condiments

## **Cheese Platter**

280 per platter - nibbles for approx 20-30 people  
Cheese board, selection of Australian, international cheeses, quince, crackers

## **Tea & Coffee**

Continuous tea & plunger coffee station 5 per person

## **Bringing a cake?**

Cakage fee - we will supply cake stand, plates, cutlery & napkins flat rate 30  
Your celebration cake cut into coffee slice pieces by our chefs then  
placed on platters flat rate cost 50  
Your celebration cake served as dessert served with fresh  
Chantilly cream 6 per person