

Cold

Freshly shucked oysters with a choice of:
- natural; battered with seaweed & feta; cabernet vinegar & shallot
Poached salmon, beetroot, curry spiced chickpeas
Sesame seared tuna, wasabi mayonnaise
Rare grilled kingfish, seaweed, tamarind
Smoked salmon blini
Salt cod brandade, cured swordfish, mustard
Duck & pork rilette, pear chutney
Grilled chorizo & feta toasts
Tomato, parmesan shortbread *v

Hot

Blue eye trevalla croquettes, red radish & lemon
Tempura prawn, sweet & sour dressing
Prawn tortellini, corn, harissa & lemon
Chicken & fennel pie
Mushroom & Madeira consommé, foie gras ravioli
Lamb Wellington
Braised lamb shoulder, tortellini, mustard fruits
Mini Yorkshire pudding, braised beef, horseradish
Spiced eggplant & haloumi choux bun *v
Polenta & shiitake pastries *v
Spinach & gruyere cheese puffs *

Substantial

Scallop mornay
Fish 'n' chips
Prawn dumplings, saffron & lobster broth
Chicken and bacon pie
Potato gnocchi with pork & chicken meat balls
Pot roast veal, tomato and chorizo cassoulet
Sergeants' Mess mini burger
Seared lamb fillet, Moroccan couscous, rocket
Tomato & basil risotto *v

Dessert

Citrus and almond cake
Lemon meringue tarts
Chocolate truffles
Chocolate opera cake
Strawberry & vanilla tarts
Mango panna cotta, lychee sago
Cherry and almond tart
Blueberry financier, pistachio cream
Hazelnut and pistachio truffle
Passion fruit shortbread
Jaffa macaroons
Mini gelato cones
Mini crème brulee

*v denotes vegetarian

Sample menu only

BANQUET MENU

All courses alternate placement
Please select 2 from each course

Entrée

Prawn tortellini, grilled octopus, tomato and lemon dressing
Kingfish cerviche, cucumber soup with a herb salad
Red wine, tomato & olive braised rabbit, potato gnocchi
Ballotine of chicken, chorizo, mushroom and soft polenta
Braised lamb shoulder, puy lentils, harrisa and rocket
Parmesan crumbed veal loin, tomato and basil cassoulet
Slow roast pork belly, fennel puree, green apple and tarragon, ice burg lettuce
Caramelised onion & goats cheese tart, bitter leaf salad *v
Cumin spiced pumpkin tortellini, crispy leek, coconut broth *v
Chickpea, broccolini, feta & almond crêpe, tomato chutney *v

Main Course

Herb baked barramundi fillet, kipfler potatoes, tomato and saffron broth
Prawn crust salmon fillet, spinach risotto, sauce verge
Eshallot crust blue eye trevella, potato puree, asparagus and chive beurre blanc
Confit duck leg, potato puree, tomato and tarragon jus
Sage and parmesan crust chicken breast, roast pumpkin puree, celery, pine nut and current
Roast lamb rump, potato gratin, romesco sauce, tuscan cabbage
Roast pork scotch fillet, roasted chat potatoes and apple butter
Grilled beef sirloin, potato galette, sauté spinach, capers, chives & mustard
Spiced cauliflower, baby spinach, yellow pea & cherry tomato dahl, cottage cheese*v
Pan fried gnocchi, field mushrooms, asparagus, goats cheese cream *v
Seasonal risotto *v

Dessert

Passion fruit and lime tart, crème fresh
Crème caramel, strawberry compote
Apple & cinnamon crème brulee, muscatels
Chocolate mousse cake, almond tuile, raspberry compote
Ginger parfait, maple roast plumbs, sablé biscuit
Mango and strawberry pavlova, vanilla ice cream
Blueberry financier, vanilla ice cream
Warm chocolate tart, seville orange ice cream
Vanilla cheese cake, poached rhubarb
International cheese selection, seasonal compote, oatcakes & lavoche

*v denotes vegetarian
Sample menu only

Morning Tea

Please select 4 items

Includes a selection of whole fruit

Sweet

Seville orange shortbread
Strawberry & pistachio tartlet
Banana bread, mascarpone cream
Madeleine with vanilla cream
Blueberry muffins
Pear & frangipane slice
Banana & red currant crêpe
Apricot clafoutis
Sticky date pudding, clotted cream
Blueberry cheesecake, lime glaze
Scones, jam, clotted cream

Finger Sandwiches

Chive & egg mayonnaise *v
Tomato chutney, rocket, cheddar cheese
Cured salmon, cucumber, caper & dill
Chicken, walnut & tarragon
Smoked turkey, whole grain mustard
Virginia smoked leg ham, mustard, rocket
Roast beef sirloin, capers, eschalot

Afternoon Tea

Please select 2 items

Includes a selection of whole fruit

Savoury

Spiced chicken & spinach triangles
Chickpea & onion pastry
Artichoke & gorgonzola crostini *v
Glazed goat cheese & beetroot tart *v
Marinated olives
Bruschetta
Caramelised onion and goats cheese galette
Mixed harrissa spiced nuts

Sweet

Strawberry & pistachio tartlet
Chocolate negress slice
Blueberry muffins
Banana & red currant crêpe
Scones, jam, clotted cream

*v denotes vegetarian

Sample menu only

WORKING LUNCH MENU

Open Sandwiches

Please select 2 items

Seared tuna, boiled egg, grilled asparagus, dill mayonnaise

Smoked salmon, creamed cheese, cucumber & capers

Grilled chicken with tomato rocket & tahini

Bacon, lettuce, tomato, avocado

Roast beef, tomato & red onion, fig relish

Spiced eggplant, capsicum, zucchini & feta *v

OR

Hot Dishes

Please select 2 items

Snapper, salmon & prawn pie

Roast chicken with olives, red onion, tomato, & zucchini

Roast pork belly, kipfler potatoes, apple sauce

Tagliatelle with slow cooked lamb shoulder, tomato & basil

Braised beef shoulder with soft polenta shallot & watercress

Beef, mozzarella & sundried tomato lasagna

Potato gnocchi with sweet corn, asparagus basil & blue cheese cream*v

Salads

Please select 2 items

Spinach, avocado, creamed cheese & tomato

Mixed leaf, hazelnut dressing

Spinach, nashi pear, walnut, parmesan & sherry dressing

Roast beetroot, rocket, buffalo mozzarella, horseradish cream *v

Greek salad, oregano dressing *v

Side dishes

Please select 2 items

Potato dauphinoise

Green beans with shallot & sunflower seeds

Broccoli, toasted almonds shallots & English stilton

Hand cut chips

Cauliflower polonaise

*v denotes vegetarian

Sample menu only