



Bay Fusion™

Set Menu - 2021

minimum 60 adult guests

(minimum spend of \$2500.00 on food)

Canape and Main **\$44.00 per person**

Entree and Main **\$47.00 per person**

Cream & Berry Toppers for wedding cake **\$ 4.00 per person**

Add breadbasket centre of table with soft whipped butter slate

with sea salt and cracked pepper **\$ 2.50 per person**

artisan sour dough bread/sliced fresh baguette or damper rolls

(Please note that due to seasonality, some dishes may not be available)

Set canapé

Mushroom arancini with herb and cheese

Homemade chicken tortellini with pea foam

Vietnamese Spring roll with nam-jing

Chicken and tarragon pies with pea puree and truffle

Assorted crostini and short crust mini tart shells with premium fillings

- Ricotta, cream cheese walnut and fig and balsamic
- Roast bundy pumpkin and cream cheese
- Soft Danish fetta and caramelized onion
- Cherry tomato and cream cheese with black Russian vodka and balsamic

Set Entrée – choose 2 from below list

Cold

Medium rare, peppered beef with roasted baby beetroot, pecorino cheese with pistachio crumb, confit fennel salad with cherry glaze, apple jelly, basil micros and parmesan herb wafer

Chargrilled chicken served with Asian fine salad, coriander, toasted black and white sesame seeds and nam jing

Chicken pistachio, porcini and basil terrine on salt and pepper short bread biscuit with herb mayonnaise

Smoked salmon nicoise salad with baby potatoes, cherry tomatoes, poached egg, beans, and a saffron dressing

Pork belly with mustard apple, celeriac, carrot remoulade and air rated pea foam



Vegetarian entree

Watermelon, Persian fetta, mint lime, and sweet ginger dressing

Slow roasted tomato, thyme & red pepper tarte tatin with rocket salad with goat's cream & aged single estate vinegar

Roast butternut pumpkin, black sticky rice infused with coconut and lime served with spinach and honey pecans.

Goat cheese & chive, roast beetroot, rocket, and pear salad with basil wafer

Set Main – choose 2 from below list.

Slow braised Tuscan Lamb shoulder with homemade gnocchi and rich Italian tomato ragout, shaved reggiano and rocket salad with herb and balsamic glaze.

Slow cooked Beef cheek with shallots and red peppers on top crushed potatoes with ricotta and herbs served with a soft cream and veal jus madeira sauce.

Pan fried Atlantic salmon on golden mash with panaches of seasonal Bundaberg vegetables and a white sav blanc and cream sauce.

Twice cooked crispy five spiced chicken Maryland with spinach rice pilaf and saffron aioli

Bay fusion Blistering skinned BBQ chicken on baked onion and rice with peppered green beans and bacon lardons with our classic home style chunky tomato sauce.

Crispy pork belly on potato gratin with new farm carrots, poached apples with mustard relish and demi glaze sauce

Low and slow smoked beef brisket pie with mashed potato, lashings of bacon with cream Diane and roast vegetable salad, fried onion rings -this item comes with sour dough roll in a basket on the table.

Cream toppers for wedding cake – choose 1 from below list.

Cream flavours

- Lemon cream
- Baileys and cream
- Caramel and cream
- Honeycomb and cream

Berry add on

- Peppered and sugared strawberries
- Muddled blueberry
- Strawberry cooli
- Mixed berries