



Bay Fusion™

Plated Sit Down Menu - 2021

Minimum 60 adult guests

(Minimum spend of \$2500.00 for food)

Entrée and Main	\$52.50 per person / \$55.50/p with plates, cutlery, S&P
Soup, Main and Dessert	\$53.00 per person / \$57.50/p with plates, cutlery, S&P
Canape (choose 4 items), Main and Dessert	\$58.00 per person / \$61.50/p with plates, cutlery, S&P
Entrée, Main and Dessert	\$61.00 per person / \$66.00/p with plates, cutlery, S&P
Canape (choose 4 items), Entrée and Main	\$67.00 per person / \$70.50/p with plates, cutlery, S&P
Canape (choose 4 items), soup, main and dessert	\$68.00 per person / \$72.50/p with plates, cutlery, S&P
Canape (choose 4 items), entrée, main and dessert	\$76.00 per person / \$81.00/p with plates, cutlery, S&P
Add breadbasket centre of table with soft whipped butter slates with sea salt & cracked pepper \$2.50/person	

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

Soup

includes bread on table share style.

Cold

Spanish Gazpacho with tomato, capsicum, and cucumber, served with caper bread.

Chilled cucumber and dill soup

Beetroot and cucumber soup with yogurt

Hot

Creamy potato and leek soup with parmesan toasted bread

Roasted red pepper and tomato soup.

Italian classic vegetable minestrone

Seafood chowder with chunks of local seafood and reef fish

Butternut squash soup with chilli crème fraiche



Canape Options – Choose 4 from below

Cold

- Goat's cheese, candied pear, and toasted maple walnuts on crouton
- Hot smoked Tasmanian salmon bread finger with aioli
- Stuffed eggplant rolls with ricotta and caramelized fig.
- Titoki beef fillet on peppered short bread with wasabi mayo
- Bundy butternut pumpkin and Danish soft fetta short pastry cups
- Roasted capsicum tarte tatin with mozzarella and balsamic
- Onion bhajis with mint and yogurt sauce
- Chicken pistachio terrine with sweet carrot and gingerbread on short bread

Hot

- Mushroom arancini with herb and cheese
- Vietnamese Spring roll with nam-jing
- Duck spring rolls with sweet chilli plum
- Pulled and shredded smoked meat croquette with tartare and sliced cornichon
- Crab rangoon in fried wonton pastry with spicy chilli jam
- Open style pork bun with cucumber and hoisin sauce
- Homemade tortellini with pea foam
- Beef pie with sticky BBQ sauce and crushed potato
- Creamy Chicken and tarragon pies

Entrée – choose 2 from below items – alternate drop.

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
- Watermelon, mint, and fetta pressed, and infused pork belly served with Asian fine salad, coriander and nam jing.
- Chicken pistachio, porcini and basil terrine on salt and pepper short bread biscuit
- Herb crusted salmon nicoise salad with baby potatoes, cherry tomatoes, poached egg, beans, and a saffron dressing.

Hot- requires extra staffing and an additional charge.

- Miso torched prawns with apple and celeriac remoulade and air rated pea foam
- Pan seared scallops with sweet corn puree, olive sand and micro herb salad.
- Duo of Local Hervey Bay whiting fillet with lemon and herb crust on charred zucchini with saffron aioli
- Pan seared veal medallion with goat's cheese crust, asparagus, and confit tomato.
- Green tea and thyme smoked duck with plum jell and scorched lychees.



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

Main - choose 2 from below items – alternate drop.

Beef

Seared eye fillet of premium beef with low and slow cooked pulled shoulder ravioli, stewed forest mushrooms on crushed peas with a rich jus lee.

Eye fillet of beef tenderloin on creamy potato galette with beetroot relish, celeriac and carrot remoulade, sweet potato, and cabernet sauvignon jus lee.

Roasted whole beef fillet carved on pumpkin, spinach fetta raviolis and chargrilled zucchini stack.

MSA grain fed eye fillet of beef with wilted spinach, crushed potato, sour cream and chive with blistered tomatoes and madeira jus

Lamb

Slow roasted NZ lamb shank with golden mash, homemade ravioli peppered beans and jus

Marinated and slow roasted lamb rump on parsnip mash, with black and white toasted sesame honey carrots and a rich demi glaze.

Pulled NZ lamb shank meat, sautéed gnocchi, broad beans, peas, asparagus and Persian feta rich tomato ragù

Pork

Pressed pork belly with golden baby beetroot, corn cream puree, apple jelly scallops and popcorn pork.

Chicken

Crispy Chicken breast involtini stuffed and baked served with potato, buttered leek, goat cheese gratin, carrot puree and tarragon cream sauce.

Prosciutto wrapped cornfed chicken breast on parmesan mash and buttered baby spinach.

Oven roasted chicken breast filled with spiced king prawns served with roast pumpkin, cashew, and rocket salad.



Duck

Dou of duck, pan fried breast fillet with juniper berry, shiitake, confit duck ravioli, cranberry jus and roasted farm tomatoes.

Seafood

Chargrilled Atlantic salmon fillet with crushed buttered potatoes, asparagus and rocket and walnut gnocchi in ber blanc.

Pan seared Atlantic salmon with crushed chefs' sour cream and chive potatoes, blistered Woolooga tomatoes, wilted baby spinach with butter wine reduction.

Pan seared wild caught barramundi fillet with macadamia chive crust, Kipfler potatoes and lime butter sauce.

Vegetarian

Beetroot ravioli with ricotta, cream cheese, asparagus, and fig salad

Butternut and ricotta ravioli with cream and sage sauce, toasted pine nuts and parmesan

Grilled bruschetta with buffalo mozzarella, grilled courgettes, rocket & cherry tomato salsa

Roast vegetable stack with Buffalo mozzarella and cherry tomato relish

Homemade goat's cheese and parsley ravioli with baby vegetables and salsa verde

Soft goat cheese soufflé, blistered tomatoes, spinach, and pine nut pesto

Dessert - choose 2 from below items – alternate drop.

Australian cheese board with firm Heidi aged cheese, Island Cape Wickham brie, Dana blue, fig paste assorted handcrafted biscuits and artisan bread.

Garden of Eden fruit bowl, fresh figs, grapes, dates, strawberries, seasonal and local selection.

Homemade apple pies with pecan ice cream

Pecan pies with Oreo cream and strawberry

White chocolate mousse with passion fruit and set mango.

Strawberry short cheesecake with macaroons

Fig and walnut brownie with Belgium chocolate ganache and raspberries beignets