

# **Premium Plated Sit-Down Menu 2024**

### Minimum 60 adult guests

(Minimum spend of \$3000.00 for food)

Includes staffing for 4 hrs, plates, and cutlery.

Main and Dessert \$86.50/per person

Entrée and Main \$95.50/per person

Entrée, Main, Dessert \$104.00/per person

Baguette with soft whipped butter. Sea salt & cracked pepper \$3.75/per person

Add from our Finger Food Add-On menu - select 4 \$20.00/per person.

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

### Entrée – choose 2 from below items – alternate drop.

### Cold

Zucchini flowers stuffed with sun-blushed tomato mouse, roast capsicum dressing (v)

Forrest Mushroom and creme fresh Tart with asparagus and truffle (v)

Red pepper tarte tatin with goat cheese, rocket, fennel chive and balsamic (v)

#### Hot

Smoked chicken, grilled corn, shallot and veloute cigars with oregano-infused olive oil dressing (gf)

Hervey bay ½ shell Scallops with king prawns, micro salad, organic herb, and roast garlic butter (gf)

# Main - choose 2 from below items - alternate drop.

#### Beef

Seared eye fillet of grain fed Beef, turned potato, sweet potato cup with pea puree, and jus (gf)

# Pork

Crispy pork belly, golden mash, fennel, smoked collar butt log, apple, pear, and mint relish with jus (gf)



### Chicken

Sous Vide chicken breast, cheese and bacon risotto cake, green bean, sweet leek bundle with spinach veloute.

#### Seafood

Pan seared Barramundi fillet, potato fondant, zucchini roulade, blistered trussed cherry tomatoes. (gf)

# Vegetarian

Sweet potato, cauliflower, and truffle cups with pea smear (gf, v) Pumpkin Ravioli (v)

# <u>Dessert - choose 2 from below items – alternate drop.</u>

Pear, Hazelnut and Chocolate Tart. (gf)

White chocolate mousse with passion fruit and set mango. (gf)

Strawberry short cake with almond biscuit and macaroon. (gf)

Fresh Fig and walnut brownie with Belgium chocolate ganache and raspberries beignets.

Raspberry and vanilla crème brulee with peppered strawberries (gf)

Pineapple and coconut panacotta with mint salsa (gf)