

food | weddings | events | hunter valley

Alternate Plated Menus 2023



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2 COURSE + CANAPES \$80PP
3 COURSE + CANAPES \$90PP
MINIMUM OF 40 PEOPLE

CANAPES

please select three

itailano tomato basil brushetta housemade thai fish cakes | chilli aioli garden fresh vegetable frittata pork dumpling | sesame | soy sauce moroccan chicken skewers | citrus yoghurt rosemary lamb meatballs | aioli duck pate | croutes | baby cress rare roast beef | horseradish cream | garlic crostini beetroot and goats cheese bruschetta mild spiced vegetarian samosas peking duck rice paper rolls four cheese arancini | ailoi smoked salmon | cucumber croute | dill creme

fraiche





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ENTREE

please select two for alternate serve

mild schezwan squid | asian greens sesame dressing

rosemary & garlic pork tenderloin red wine syrup butternut cream

roast pumpkin | baby beetroot salad candied walnuts | grilled goats cheese

chicken & prosciutto roulade cauli cream | blistered baby tomato

house cured trout | pear & micro herb salad local marinated fetta

warm fregola salad | balsamic roma tomato basil | twine labna

massaman beef curry | jasmine rice pappadam chips





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MAIN

please select two for alternate serve

garlic & thyme beef tenderloin potato puree | broccolini | shiraz jus

caprese grilled chicken breast baby mozzarella | italian herb chats caramelised balsamic

grilled atlantic salmon | lemon & dill arancini baby spinach | butter sauce

tender lamb rump | pumpkin cream cheddar hash brown | glazed carrots | jus

baked potato gnocchi | forest mushroom asparagus | white truffle oil

crackle puff pork belly | apple cider sauce | potato rosti | seasonal greens

duck maryland | blackberry chutney sweet potato fondant | saute baby spinach

grilled chicken breast | ash brie | speck & kumara medley | peppercorn sauce





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DESSERT

please select two for alternate serve

italian meringue | lemon curd | berries sweet butter biscuit crumb

vanilla bean panncotta | mango coulis lavender & coconut brittle

warm chocolate pudding | jaffa sauce double cream | strawberries

lemon citrus tart | blueberry mousse toffee praline

layered banoffee pot | caramel | banana belgium chocolate

cinnamon poached pear | vanilla bean anglaise | brownie dust

