

ALTERNATE SERVE

2023/2024

Two Course Alternate Serve Menu - **\$65 p/p**

Three Course Alternate Serve Menu - **\$79 p/p**

Minimum 50 Guests. Includes Venue Hire

Add a Grazing Table - \$22 p/p

(for offering alongside hand-served canape selection)

Grazing Table - A lavish hand-crafted table full of smoked meats, cheeses straight from the markets, nuts, dried fruits and pastes served with an array of crackers and breads.

Special Dietary Requirements

We happily cater for Vegan, Vegetarian, Pescatarian, Lactose Free, Gluten Free and any other dietary/cultural/religious requirements your guests may have - just let us know.



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SELECTION OF ENTREES

(choice of two, alternatively served to your guests)

Greek Style Lamb Salad

Filo Pastry Tart of Chicken, Caramelised Leek, Pumpkin & Pine Nuts

Chilli and Coriander King Prawn served with an Avacado Mango Salsa

Middle Eastern Falafel Salad

SELECTION OF MAINS

(choice of two, alternatively served to your guests)

Herb Roasted Lamb Shank with Sweet Potato Cinnamon Mash

Chargrilled Chicken Supreme served with a Sweet Potato Puree and Sauted Cheery Tomato, Sage and Charred Zucchini, drizzled with a Champagne Beurre Blanc Sauce

Beef Cheeks Bourguignon served with a Parsnip Mash, and Roasted Dutch Carrots

Fresh Grilled Salmon served with Roasted Kipfler Potatoes and Lemon Butter Broccolini

Pork Loin served with Crackling and a Caramelised Spiced Green Apple on Baby Chat Potatoes and Fresh Green Beans with Grain Mustard

Roasted Beetroot & Red Onion Tart with an Orange Glaze

Thai Red Vegetable Curry served with Rice & Parsnip Chips



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SWEET DESSERT OPTIONS

(choice of two entrees, alternatively served to your guests)

New York Style Baked Cheesecake with a Berry Compote

**Classic Sticky Date Pudding served with a Rich Caramel Sauce and
Double Cream**

**Spiced Orange and Almond Cake served with an Orange Syrup
and Cream**

Caramelised Pineapple served with Seasonal Sorbet

Individual Pavlova with Fresh Cream and Berry Coulis

Lemon Curd and Passionfruit Mascarpone Tart



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