

# PLATINUM PLUS PACKAGE

## *Platinum Plus Package includes*

Canapes - 4 choices with 3 pieces per person from our canapé menu below

Antipasto – individual

Individual fresh dinner roll

## Entrée

Your choice of entrée, from our entrée menu below, your choice of two entrées served on an alternate basis

## Main

Your choice of main meal, from our main meal menu below, your choice of two mains served on an alternate basis

## Dessert

Your choice of dessert, from our dessert menu below, your choice of two desserts served on an alternate basis

1 garden salad per table

1 fruit platter per table

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## CANAPES

Scallops, cumin & cauliflower

Smoked salmon, goats cheese and beetroot

Mini scotch eggs with apple puree

Braesola, goat cheese and roquette wrap

Mini burger sliders – beef, pork, chicken

Assorted sandwiches – cucumber & philadelphia

Smoked salmon & pepper

Egg & mayonnaise etc

Fresh in house assorted sushi

Skewered ploughmans

Spoons of green lentil curry with Greek yoghurt

Ricotta & spinach ravioli bites with Napoli Sauce

Fresh shucked Sydney rock oysters

Slice lamb fillet on rosemary skewers

Tuna ceviche on black rice cracker

Crab cucumber Asian style on fried wonton

Oysters – natural, Kilpatrick & Thai

Miniature vegetable garden with baba ganoush & olive crumb

Tempura prawns with Canadian maple syrup, sesame seeds & coriander

Fresh lobster with lemon (market value)

Caesar Salad

Zucchini, ricotta & semi-dried tomato roll

Hand made Asian rice paper rolls (chicken)

Hand made Asian rice paper rolls (vegetable)

Mini scotch eggs with piccalilli

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### *Canapes continued*

Hand made minced pork & vegetable spring rolls

Braised beef in fine de brick with pepper relish

Aranchini 3 cheese bites

Spanish aranchini

Mushroom aranchini

Pumpkin risotto with sour cream

Mini Warm soup shots (seasonal)

Pork belly cubes and apple puree

Potato, bacon & peas

Steamed /fried in house pork & prawn dumpling

Tomato goats cheese tart

Blue cheese, onion marmalade tart

Scallops with caper parsley butter

Beef meatball with spicy relish

House made spring rolls – Asian dipping sauce

Tarragon gnocchi with tomato basil salsa

Salt & Pepper squid with citrus mayo

Gazpacho shot with basil, parmesan cheese stick

## ENTREE

Saffron, spinach and mussel risotto with fresh Australian cod.

Jerusalem artichoke soup with pan-seared scallop, crispy bacon and truffle oil.

Pan-seared scallops with cumin beurre noisette, cauliflower puree and coriander

Asparagus, 60 degree egg and hollandaise sauce on ciabatta bread

Smoked Atlantic Salmon, goats cheese and chervil.

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### *Entrees continued*

Cajun King Prawns, mango and avocado salad

Salmon tartar

Beef tartar

Tuna sashimi, Peanuts, chilli mayo and soy dressing

Assorted sushi - varieties

Scallop cerviche with fennel, pomegranate, tarragon and citrus.

King Prawns with braised cabbage and lemon beurre blanc

King prawn with shaved fennel and orange beurre blanc

House made Tarragon gnocchi with tomato salsa and lemon.

Salt and chilli baby squid with coriander, roast garlic aioli and chipotle mayo.

Thai beef salad ( traditional thai style)

Hungarian Goulash soup

Pork jowl with roasted chinese cabbage and apple glaze

Chorizo and spinach mixed bean cassoulet with lemon pepper sliced chicken breast

Minestrone soup

Skin-on Pan seared snapper with spiced napolitana sauce

Chicken veloute with crème freiche and croutons

Mushroom aranchini with parmesan, roquette and napolitana sauce

Pickled beetroot, pumpkin and goats cheese salad

Halloumi with watermelon, mint and coriander salsa

Goats cheese, green olive and semi-dried tomato salad

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## MAINS

### FISH

Atlantic Salmon with crushed lemon potato, pea puree with Almond and caper beurre noisette

Atlantic Salmon with Potato deuphinoise, Pickled Spanish onion and beurre blanc

Nori wrapped Atlantic Salmon with wasabi mash, tempura broccolini and lemon noisette

Australian Cod with caper, green bean Potato salad and prawn beurre noisette

Australian barramundi or snapper with ratatouille and parsely, caper beurre noisette

Roasted barramundi with preserved lemon and basil risotto sweet pea puree

### CHICKEN

Olive tapenade chicken ballontine with mash potato, roasted field mushroom and spiced tomato puree

Sliced chicken breast with potato mash, green beans, pea puree and pesto dressing

Chicken breast with crushed lemon potato, carrot puree and creamy seeded mustard sauce

Chicken breast with ratatouille, creamy mash potato and chicken jus

### BEEF

Eye fillet of beef with pommes ann, roasted dutch carrots and beef jus

250gr 90 day aged sirloin with herb butter, creamy truffle infused mash potato and sweet pepper sauce

9hr. Braised beef cheeks with potato mash, roasted seasonal vegetable and beef jus

250gr 90 day aged sirloin with creamy mash potato, roasted pumpkin and chimmi churri sauce

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## PORK

Pork cutlet with chorizo, spinach and mixed bean cassoulet

Confit pork belly with mash potato, roasted baby leek and apple, apricot puree

## LAMB

Med sliced Lamb cannon with celeriac puree, roasted dutch carrots and lamb, rosemary, garlic jus

Lamb shank with potato mash, roasted braised veg and lamb jus

## VEGETARIAN

Green lentil curry with roasted pumpkin, 7 spiced yogurt and Lime pickle

Roasted vegetable and bocconcini with meditaranian cous cous

Chick Pea Dahl curry with roasted pumpkin, 7 spiced yogurt and Lime pickle

Rice and vegetable stuffed capsicum, with baba ganoush

## DESSERT

Pistachio creme with praline & caramel sauce

Classic Italian tiramisú

Warm chocolate fondant with coffee creme anglaise

Trio of sorbet with dehydrated seasonal fruits

Philadelphia raspberry cheesecake with candied hazelnuts, raspberry couli & blueberry

Classic crème brulee with berries

Vanilla pennacotta with raspberry sorbet

Summer fruit crumble

Coffee pannacotta with coffee syrup

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### *Dessert continued*

Classic berry pavlova

Philadelphia raspberry cheesecake with candied hazelnuts, raspberry couli & blueberry

Chocolate pannacotta with vanilla ice & honeycomb