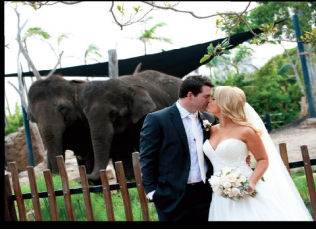


Elegance



PRIVATE CELEBRATIONS PACKAGE

APPETISERS

Seared Herb Crusted Beef Tenderloin
Baby beets, roast capsicum, Gruyere and salted almonds with quince vinaigrette

Lao Style Curls of Calamari
Fresh pineapple, mint, cashews and lemongrass dressing

Chicken Caesar
Crisp cos, bacon, parmesan, anchovy, caper dressing

MAINS

Argentinean Spiced Beef Rib Eye
Soft corn polenta with Salsa Criolla and Chimichurri

Roast Corn Fed Chicken Breast
Sauté potatoes, green beans, parsley and rosemary sauce

Slow Roast Greek Lamb Rump
Garlic mash, confit tomato and oregano sauce

DESSERTS

Crème Caramel
Poached pear, candied lemon zest and honey ice cream

White Chocolate and Bailey's Mousse
Espresso centre and crushed toffee pistachios

Crème Brûlée
Nut biscotti and aromatic spiced fig compote

CANAPE SELECTION

Assorted sushi with soy and wasabi

Sicilian beef meatballs with parmesan

Beef and red wine pie with tomato relish

Vegetarian quiche with tomato relish (V)

Lamb pie with parsley yoghurt

Wedges with sour cream and sweet chilli

Chicken samosa with mint yoghurt

Portuguese peri prawn skewer with citrus mayonnaise

Ham and pineapple pizza slice with Bbq sauce

Crumbed chicken tenderloins with Bbq sauce

Vegetable samosa with mint yoghurt (v)

Vietnamese beef ball with sweet chilli sauce

Asian spiced grilled pork belly with plum sauce

Salt and pepper squid with lime coriander dressing

Peri peri chicken skewer with lemon dressing

Turkish lamb kofte with parsley yoghurt

Crisp vegetable spring roll with sweet chilli and basil jam (v)

** Additional- 1 x security guard required for up to 100 guests based on a 4hr event (\$317.63 per guard)*

** Minimum numbers of 100 guests*

** Menu subject to seasonal change*