

Function Menu

Function 1 (Reduced a la carte):

For Groups of 14 to 20 we suggest shared entrees consisting of bruschetta and antipasto followed by a reduced a la carte menu consisting of 4 mains and 4 desserts

\$55.0

Function 2 (Reduced a la carte):

For Groups of 14 to 20 we suggest a reduced a la carte menu consisting of 4 entrees, 4 mains and 4 desserts

\$65.0

Function menu 3:

For Groups larger than 20 guests we suggest shared entrees consisting of bruschetta and antipasto followed by alternate drop mains and dessert.

(Choose 2 mains and 2 desserts from the functions menu list below)

\$55.0

Function menu 4:

For Groups larger than 20 guests we suggest alternate drop entrees followed by alternate drop mains and dessert

(Choose 2 entrees, 2 mains and 2 desserts from the functions menu list below)

\$65.0

Function menu 5:

Shared Started consisting of Antipasto and bruschetta followed by alternate drop pasta entrée followed by alternate drop meat dish followed by alternate drop dessert.

(Choose 2 pastas, 2 mains and 2 desserts from the functions menu list below)

\$77.5

Additional Items

Add a cheese plate to any of the function menus: \$5.50 pp

Add Hors d'oeuvres to any of the function menus: \$15.00 pp

Saturday and Sunday long lunch menu

Saturday and Sunday long lunches are a fantastic way to celebrate Christening and birthdays for groups from 20 to 100

For these functions cakes can be supplied or we are able to organise a cake to suit your occasion.

Saturday and Sunday long lunch menu 1

For Groups larger than 20 guests we suggest shared entrees consisting of bruschetta and antipasto followed by alternate drop mains and dessert

(Choose 2 mains and 2 desserts from the functions menu list below)

\$50.0

Saturday and Sunday long lunch menu 2

For Groups larger than 20 guests we suggest alternate drop entrees followed by alternate drop mains and dessert

(Choose 2 entrees, 2 mains and 2 desserts from the functions menu list below)

\$60.0

Saturday and Sunday long lunch menu 3

Shared Started consisting of Antipasto and bruschetta followed by alternate drop pasta entrée followed by alternate drop meat dish followed by alternate drop dessert.

(Choose 2 pastas, 2 mains and 2 desserts from the functions menu list below)

\$ 70.0

Additional Items

Add a cheese plate to any of the function menus: \$5.50 pp

Add Hors d'oeuvres to any of the function menus: \$15.00 pp

Hors d'oeuvres stand up function

Option 1

Selection of 5 Hors d'oeuvres (non seafood) passed around
\$24.50 for 3 hours

Option 2

Selection of 5 Hors d'oeuvres (including seafood)
\$28.50 for 3 hours

Option 3

Selection of 5 Hors d'oeuvres (including seafood) followed by a light supper of risotto or gnocchi
\$43.5

HORS D'OEUVRE OPTIONS

MINI TARTS

SHORT CRUST PASTRY FILLED WITH CARAMILISED ONION & GOATS FETA

POLENTA ROUNDS

OVEN ROASTED POLENTA TOPPED WITH FENNEL, SAUSAGE & ROASTED CAPSICUM

OVEN DRIED PEARS

SEMI-DRIED PEARS FILLED WITH GORGONZOLA & MASCAPONE CHEESE, WRAPPED WITH PROSCIUTTO

RARE EYE FILLET

MUSTARD EYE FILLET ON CROSTINI WITH ROCKET TOPPED WITH MUSTARD CREAM

SCALLOPS

ON SHELL GRATINATED WITH FRESH PARSLEY & BREAD CRUMBS

CALAMARI

SALT & PEPPER CALAMARI LIGHTLY FLOURED & DEEP FRIED

CHICKEN PIECES

BREAD CRUMBED CHICKEN PAN-FRIED & SERVED WITH AIOLI

PRAWNS

CHAR-GRILLED PRAWNS MARINATED IN LEMON & GARLIC

ASPARAGUS WRAPPED IN PROSCIUTTO

CRISP ASPARAGUS WRAPPED IN PROSCIUTTO

PATE`

DUCK LIVER, BRANDY & ORANGE PÂTÉ ON CROSTINI

CROSTINI

SWEET PEPPERS & CAPERS

PEPPERED TUNA

SEARED RARE TUNA ON CROSTINI TOPPED WITH AIOLI

AVOCADO TARTS

SHORT CRUST PASTRY SHELLS FILLED WITH AVOCARDO SALSA TOPPED WITH FRESH SPANNER CRAB AND SALMON ROE

SALMON BLINIS

SMOKED SALMON ON BLINIS WITH SOUR CREAM AND CHIVES

FRITTATA

FRITTATA OF POTATO, ONION AND CHIRIZO

Supper Options

Choose 2

Risotto of roasted pumpkin & seared lemon thyme quail

Risotto of Moreton Bay bugs & roasted fennel with shaved pecorino

Risotto of roasted duck, forest mushroom & caramelised pear

Risotto of truffles & fresh white asparagus finished with parmigiano reggiano

Squid ink risotto with sautéed fresh squid

Forest mushroom risotto with shaved parmigiano reggiano drizzled with truffle Oil

Home made potato gnocchi with confit duck & roasted walnut ragu

Home-made potato gnocchi with braised artichoke hearts, fresh tomato, basil & sheep's milk ricotta

Home-made potato gnocchi with slow cooked veal shank, gremolata & sheep's milk ricotta

Function Menu Choices

Entrees

Jerusalem artichoke & potato soup with crostini

Sweet corn & basil soup with toasted crostini

Tuscan vegetable soup served with provolone crostini

Seared scallops & sand crab with home made rag pasta, semi-dried cherry tomatoes & garlic cream

Sautéed calamari with cannellini beans, oregano & lemon

Sautéed prawns & scallops with grilled potato gnocchi, finished with mascarpone cream, chilli oil & a petit salad

Seared scallops wrapped in pancetta resting on a rocket & fennel salad

Squid ink risotto with sautéed fresh squid

Risotto of roasted pumpkin & seared lemon thyme quail

Grilled quail on a risotto of broad beans & soft goats feta

Seared lamb loin resting on a salad of roasted pumpkin, baby spinach & pine nuts

Pan fried calamari with cherry tomatoes, spanish onions, roasted capsicum & capers

Black mussels & cherry tomatoes in extra virgin olive oil, garlic, chili & white wine

Grilled quail salad with crisp pancetta, Meredith feta, snow peas & salad greens with a white wine vinaigrette

Salad of rare seared tuna, green beans, roma tomatoes, olives & quail eggs

Carpaccio of Wagyu beef with a horseradish cream & petite salad

Mains

Pasta

Home-made tagliatelle with scallops, prawns, mussels, fresh crab & cherry tomatoes in white wine & olive oil with a hint of chili

Home-made saffron tagliolini with fresh spanner crab, shaved bottarga & soft shell crab

Home made pappardelle with smoked chicken, cherry tomatoes & fresh asparagus

Home-made pappardelle with slow cooked young goat & tomato ragú

Home made pappardelle with red wine braised rabbit & mushroom ragu finished with parmigiano reggiano

Home made potato gnocchi with confit duck & Roasted walnut ragu

Home-made potato gnocchi with braised artichoke hearts, fresh tomato, basil & sheep's milk ricotta

Home-made potato gnocchi with slow cooked veal shank, gremolata & sheep's milk ricotta

Risotto of roasted pumpkin & seared lemon thyme quail

Risotto of Moreton Bay bugs & roasted fennel with shaved pecorino

Risotto of roasted duck, forest mushroom & caramelised pear

Risotto of truffles & fresh white asparagus finished with parmigiano reggiano

Squid ink risotto with sautéed fresh squid

Forest mushroom risotto with shaved parmigiano reggiano drizzled with truffle Oil

Spaghetti with fresh vongole & prawns in white wine & olive oil with fresh rocket & a hint of chili

Orecchiette with fresh artichokes, green peas, spanish onion & mint finished with meredith feta

Penne with pancetta, fresh tomatoes, basil, and spanish onions finished with pecorino cheese

Meats

Charred spatchcock with prosciutto & sage, green asparagus and soft polenta

Seared venison with roasted celeriac, shallots, wilted baby spinach & quince purée

Seared venison on an eggplant & tomato gratin with roasted chestnuts finished in a marsala jus

Seared venison with an eggplant & semi-dried tomato ragu finished with mustard fruit & red wine jus

Seared venison on mashed sweet potatoes with confit leeks & broad beans

Eye fillet on lyonnaise potatoes, pancetta, and braised forest mushrooms finished with vincotto

Eye fillet on toasted crostini with braised shallots, topped with fontina & prosciutto finished with a truffle jus

Eye fillet on a roasted garlic mash potato with braised balsamic radicchio

Pancetta wrapped eye fillet, potato & caper mash with a rosemary jus

Veal escallops on roasted rosemary potatoes with cherry tomato & caper salsa

Veal escallops with pancetta & sage served on a potato & zucchini gratin

Veal escallops with capers, lemon, green olives and sautéed potatoes & broccolini

Veal escallops in a light mushroom cream, crushed kipfler potatoes & baby zucchini

Seared breast and confit leg of duck with roasted sweet potato, braised leeks, parsnips & brandy preserved figs

Seared breast & confit leg of duck on green puy lentils, cotechino sausage & sour cherry jus

Seared Flinders Island lamb loin on a Montasio cheese & potato gratin with minted eggplant

Lamb back strap served on crushed new potatoes finished with peperonata & tapanard Jus

Corn-fed chicken breast marinated in lemon & thyme on a bed of borlotti & cannellini beans with sautéed pancetta

& saffron

Pan seared pork strip loin on soft polenta with sautéed forest mushrooms & persimmon relish

Pan seared Ocean Trout resting on a saffron risotto finished with vincotto

Seared daily fish on a pumpkin and corn mash with prawns, scallops & mussels in a seafood broth

Sides

Roast potatoes with rosemary & sea salt

Italian mixed salad

Sautéed seasonal vegetables

Rocket & fennel salad

Desserts

Fresh strawberries & mascarpone cream layered between crisp puff pastry

Tiramisu with Italian coffee liqueur, savoiadi & mascarpone

Vanilla bean crème brûlée with cantucci biscotti

Rich Callebaut chocolate tart with hazelnut ice cream & raspberry compote

Vanilla bean pannacotta with blood oranges and Grand Marnier caramel

Fresh berry & passion fruit mascarpone layered between crisp Italian meringue with lemon syrup

Chocolate torte with Valrhona cocoa, home-made savoiadi & espresso ice-cream

Limoncello semi-freddo with fresh mango & mint compote

Home made Cannoli filled with sweet ricotta, citron, cherry & crushed pistachio

Chocolate brownie with raspberry coulis & vanilla bean ice cream

Lime baked cheesecake with tuile & white chocolate anglaise

Chocolate pudding with moscato soaked dates & mascarpone cream

Strawberry tart with passion fruit mascarpone

Bread & butter pudding filled with lemon curd & finished with a vanilla bean crème anglaise

Cheese & Fruit

Served with muscatels, house-made quince paste & crostini

Cape Wickham Double Brie

A soft, surface ripened, white mould cheese made from fresh King Island cows milk. When mature, the cheese has a superb rich flavour that continues to develop with age.

Tarago River Triple Cream Brie

Region: Southern Victoria

A soft, surface-ripened, white mould cheese made from cow's milk. When mature, the cheese has a superb rich flavour that continues to develop with age.

Manchego

This historic sheep's milk cheese is produced in the La Mancha region of Spain. It has a mild, slightly briny, nutty flavour with a peppery bite

Taleggio

Originating in Lombardy, Italy, Taleggio is a whole, cow's milk cheese. It has a washed rind, reddish-orange colour. This pungent cheese has a very creamy & mellow taste. Its initial salty impact is followed by fruity, yeasty flavour

Gorgonzola Dolce Latte

This cow's milk blue cheese is a delicate mix of gorgonzola & mascarpone; it is supple and luxurious with a spicy earthy flavour

Queso Iberico

Region: Castilla La Mancha, Spain

This hard cheese from central Spain is made from a mixture of cow, sheep and goat's milk, which is reflected in its mild, slightly nutty flavour

Fourme d'Ambert

Region: Auvergne Region, France

A sturdy, creamy, mild mannered blue. Mildly piccante blue characters with buttery, creamy back flavour. This cow's milk cheese is mild and musty on the nose, with distinct spicy characters, with only a hint of ammoniac sharp-notes.

Meredith Marinated Feta

Region: Meredith, Victoria

Soft goat's milk feta marinated in olive oil, rosemary and garlic. Delightfully fresh & clean, mild salty flavours, with a well balanced acidity, green & fruity