

Stand up Function Menus

HORS D'OEUVRE OPTIONS

MINI TARTS

SHORT CRUST PASTRY FILLED WITH CARAMILISED ONION & GOATS FETA

3.0

POLENTA ROUNDS

OVEN ROASTED POLENTA TOPPED WITH FENNEL, SAUSAGE & ROASTED CAPSICUM

3.0

OVEN DRIED PEARS

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

3.5

RARE EYE FILLET

MUSTARD EYE FILLET ON CROSTINI WITH ROCKET TOPPED WITH MUSTARD CREAM

4.0

SCALLOPS

ON SHELL GRATINATED WITH FRESH PARSLEY & BREAD CRUMBS

5.0

CALAMARI

SALT & PEPPER CALAMARI LIGHTLY FLOURED & DEEP FRIED

3.0

CHICKEN PIECES

BREAD CRUMBED CHICKEN PAN-FRIED & SERVED WITH AIOLI

3.0

PRAWNS

CHAR-GRILLED PRAWNS MARINATED IN LEMON & GARLIC

3.0

ASPARAGUS WRAPPED IN PROSCIUTTO

CRISP ASPARAGUS WRAPPED IN PROSCIUTTO

3.5

PATE`

DUCK LIVER, BRANDY & ORANGE PÂTÉ ON CROSTINI

3.0

CROSTINI

SWEET PEPPERS & CAPERS

3.0

PEPPERED TUNA

SEARED RARE TUNA ON CROSTINI TOPPED WITH AIOLI

4.0

AVOCADO TARTS

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

4.0

SALMON BLINIS

SMOKED SALMON ON BLINIS WITH SOUR CREAM AND CHIVES

4.0

FRITTATA

FRITTATA OF POTATO, ONION AND CHIRIZO

3.5

SUPPER OPTIONS ADD \$15.00 PER PERSON TO ABOVE MENU

HOME MADE POTATO GNOCCHI IN A GUINEA FOWL & RED WINE RAGU

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

ORECCHIETTE WITH FRESH ARTICHOKE, GREEN PEAS, SPANISH ONION & MINT FINISHED WITH MEREDITH FETA

PENNE WITH PANCETTA, FRESH TOMATOES, BASIL, AND SPANISH ONIONS FINISHED WITH PECORINO CHEESE

RISOTTO OF MORETON BAY BUGS & ROASTED FENNEL WITH SHAVED PECORINO

RISOTTO OF ROASTED DUCK, FOREST MUSHROOM & CARAMALISED 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

TEA AND COFFEE \$3.5