



MENU BY  
DANIELLE  
ALVAREZ

# Seated Menu

## Entrée

- Vannella mozzarella with tomatoes, prosciutto, farinata (nf)
- Panisse with courgette, cucumbers, tomato, grilled peppers and garlic vinaigrette (gf, vg)
- Green pea hummus, charred scallions, sugar snap peas, preserved lemon dressing, herb lavosh (vg, nf)
- Spicy yellowfin tuna tartare, coriander and crispy bread wafers (df, nf)
- Beef carpaccio with green olive, fennel and parmigiano reggiano (gf, nf)
- Prawn cocktail with tomato chutney, crème fraiche, lime and cos (gf, nf)
- Poached organic chicken breast with carrots, cucumber, spring onion, Szechuan pepper vinaigrette

## Main

- Spinach and ricotta cannelloni with fontina, brown butter, sage (v, nf)
- Swordfish with borlotti beans, confit lemon, charred red pepper (df, nf)
- Snapper with sauce vierge and zucchini and basil coulis (gf, df, nf)
- Sweet and sour “chicken al mattone” with capers and potatoes (gf, nf)
- Porchetta with soft polenta and salsa verde (gf, nf)
- Slow roasted lamb shoulder with courgette gratin, tomato, black olive (nf)
- Eggplant and cauliflower braciolo with salsa verde (vg, nf, gf)
- Beef fillet steak with fresh horseradish, slow cooked peas and onion rings (nf)

## Sides

- Green beans with rosemary, tomato and almonds (v, df, gf)
- Fioretto cauliflower with brown butter, anchovy, lemon (gf, nf)

## Dessert

- Chocolate, coconut, caramel and banana lamington
- White chocolate sabayon tiramisu (v)
- Coconut tapioca with passionfruit and pineapple sorbet, mango and coconut tuille (vg, nf)
- Chocolate sabayon tart, preserved cherries, crème cru (v)
- Chocolate mousse with mint ice milk and mint chocolate feuilletine (v, nf)
- Pavlova with chamomille cream and roasted strawberries (gf)
- Lemon meringue tart, pistachio praline, candied lemon aspen (v)
- Passionfruit and vanilla mille feuille (nf)

\*All menus are seasonal and subject to availability.

(df) - dairy free, (gf) - gluten free, (nf) - nut free, (v) - vegetarian, (vg) - vegan



Photos by Alan Benson



# Canapé Menu

## Cold Canapés

Potato terrine with beef tartare and cured egg yolk mayonnaise  
Crosthini with whipped cod roe, radish (nf)  
Sydney rock oyster with tomato and cucumber (gf, df, nf)  
Tuna tartare on crispy rice with avocado and jalapeño (df, gf, nf)  
Seeded cracker, pesto ricotta, roasted tomato and herbs (gf, nf, v)  
Garlic panisse with pickled mushrooms and chives (gf, vg)  
Puff pastry with caramelised onion, capsicum, Cantabrian anchovy (nf)  
Tartlet with hot smoked trout rilette, capers and salmon roe (nf)

## Hot Canapés

Green olive all'ascolane filled with nduja (df, nf)  
Onion and saltbush bhaji with coriander chutney (gf, nf, vg)  
Scallops in the shell with café de Paris butter (gf, nf)  
Filo pastry with greens, feta and dill (nf, v)  
Japanese chicken skewers with shiso and tare (df, gf)  
Lamb merguez cigar with yogurt and lemon thyme (nf)  
Five spice duck, crepe, davidson plum hoisin (df, nf)  
Spanner crab croquette with chili and finger lime aioli (df)

## Substantial Canapés

Prawn roll, potato brioche, remoulade and iceberg lettuce (nf)  
Crispy calamari with black pepper aioli (df, gf, nf)  
Grass fed hamburger slider, cheddar, b&b pickle, burger sauce (nf)  
Slow roasted lamb shoulder, smashed oregano, lemon potato, salmoriglio yoghurt (gf, nf)  
Ricotta gnocchi with sweet corn, garlic, chili (nf, v)  
"French fries" with tarragon aioli (df, nf, v)

## Dessert Canapés

Financier with whipped white chocolate ganache, plum compote  
Lemon meringue tartlet (v)  
Choux craquelin filled with chocolate crémeux (nf, v)  
Medjool date filled with marzipan and pistachio (gf, v)

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# Food Stations

## Static

### Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

### Cheese Station

Selection of four artisan cheeses, condiments, lavosh, toasted walnut raisin bread

### Cold Seafood Station

Peeled prawns, marie rose & shredded iceberg for DIY prawn cocktails and oysters natural or mignonette served on ice

### Crudities & Dips Station

Colourful display of seasonal vegetables, three types of dips & bread

### Sweet Station

Selection of small sweet items  
(i.e. opera cake, native flavoured macaroons)

## Live

### Moroccan Station

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

### Mexican Station

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

