

Dining Menu

Lunch & Dinner Menus (minimum 30 guests)

	Menu 1	Menu 2
2 Course	\$45.00	\$50.00
2 Course w arrival canapés	\$52.00	\$65.00
3 Course	\$55.00	\$70.00
3 Course w arrival canapés	\$66.00	\$75.00

Alternate service \$5.00 per person per course

Lunch & Dinner Menu One

Arrival Canapés

Tomato & olive risotto cakes w buffalo mozzarella centre
Naturally smoked bacon, cheddar & shallot tartlet served w petit salad
Salmon, dill & parmesan frittata w pickled cucumber **gf**

Soft sourdough rolls w unsalted butter

Entree please choose one of the following

Atlantic salmon gravalax w lemoncello, lilliput capers & shaved cucumber **gf**
Rannoch farm quail w haricot beans, flat leaf parsley, chorizo & eggplant **gf**
Dukkah spiced lamb fillets w tzatziki potatoes, curly endive & mustard fruits **gf**
Forest mushroom tart w leeks, verjuice & pecorino **v**

Main Course please choose one of the following

Organic chicken breast w kipfler potatoes, eschalots, bacon & swiss brown mushrooms **gf**
Mandalong lamb rump w goat cheese mash, grilled courgette, caper & parsley salsa **gf**
Northern Territory barramundi fillet w potato & pea crush, milawa mustard emulsion **gf**
Grain fed beef fillet w horseradish & potato rosti, steamed spinach & red wine jus **gf**

Dessert please choose one of the following

Caramelised sour cherry & lemon brulee w coconut tuille
Flourless chocolate & hazelnut praline pudding w frangelico fudge
Fragrant orange syrup & polenta cake w basil anglaise
Rhubarb & cointreau frangipane tart w rosewater syrup

Fresh **merlo** coffee, Elmstock premium teas & infusions

Dining Menu

Lunch & Dinner Menu Two

Arrival Canapés

Japanese omelette & oyster spoons w *tamari lime dressing* **gf**
 Dark mushroom & tarragon tarts w *garlic crunch crumble* **v**
 Mini pizzette w *bocconcini, smashed roast cherry tomato tartlet, petit salad* **v**
 Slow cooked beef burgundy & mushroom potato pies

Soft sourdough rolls w *unsalted butter*

Entree *please choose one of the following*

Ocean king prawn salad w *shaved green papaya, tamarind & vietnamese mint* **gf**
 Warm goats cheese w *toasted macadamias, white balsamic & roasted beets* **gf v**
 Trio entrée : *seared wagyu beef, spanner crab salad,*
demi tasse of tomato & basil consommé **gf**
 Seared yellow fin tuna w *black sesame noodles, cucumber & preserved lemon*

Main Course *please choose one of the following*

Red snapper fillet w *kaffir lime & shellfish bisque, new potatoes & steamed spinach*
 Roast angus beef w *celeriac puree, puy lentils, smoked bacon & rosemary jus* **gf**
 Atlantic salmon w *lobster mash, asparagus, champagne fennel beurre blanc*
 Organic chicken w *master stock, broccolini, shiitake mushrooms & soft dumplings*

Dessert *please choose one of the following*

Dessert tasting plate : *pink grapefruit & rosemary jelly shot, fig & apple strudel,*
white chocolate & lavender tart
 Pineapple & cardamom tart tatin w *ginger mascarpone*
 White chocolate ganache tart w *chilled raspberries*
 Steamed pear, cinnamon & date pudding w *poire william anglaise*

Fresh **merlo** coffee, Elmstock premium teas & infusions

Dining Menu

Additions *shared table platters available as an addition to any other menu*

Deluxe Mezze \$18.00 pp inc gst

W cured italian meats, marinated olives, char grilled vegetables, turkish bread & dips

Chilled Seafood Mezze \$27.00 pp inc gst

W pacific oysters, cooked king prawns, smoked salmon, & bugs w lemons, limes & aioli

Vegetarian Mezze \$15.00 pp inc gst

W marinated olives, char grilled vegetables, turkish bread & dips

Shared Table Salads \$7.50 pp inc gst

Cherry tomato, cucumber, olive, spanish onion, fetta & radicchio salad
Roast beetroot, chevre, walnuts & baby leaves w white wine vinaigrette
Mixed garden leaves w shaved fennel, watercress & lemon oil

Shared Table Sides \$6.50 pp inc gst

Steamed baby vegetables
Double cream mash
Green & butter beans w tarragon butter

Buffet Dining Menu

Arrival Canapés

Japanese omelette & oyster spoons w *tamari lime dressing* **gf**

Dark mushroom & tarragon tarts w *garlic crunch crumble* **v**

Mini pizzette w *bocconcini, smashed roast cherry tomato tartlet, petit salad* **v**

Slow cooked beef burgundy & mushroom potato pies

Soft sourdough rolls w *unsalted butter*

Main Selections

Please select 4 dishes

Herb crusted organic chicken w *red pepper rouille* **gf**

Tandoori chicken w *saffron rice & pineapple raita*

Roast rosemary leg of lamb w *garlic jus* **gf l**

Steamed reef fish w *soy ginger glaze* **l**

Pan fried snapper w *lemon butter sauce*

Salmon steaks, green peppercorn, *crème fraiche mousseline sauce* **gf**

Polenta gnocchi w *napoletana sauce & shaved parmesan* **gf v**

Vegetable & chickpea tagine **v gf l**

Veal scallopini w *chorizo & forest mushroom sauce*

Pork escalope w *caramelized apple & sherry reduction*

Rib eye steak w *confit shallots, pepper jus* **gf l**

Sides

Please select 4 dishes

Crisp leaves, tear drop tomatoes, white balsamic vinaigrette **gf v l**

French green beans w *tarragon butter* **v gf**

Spiced cous cous w *baked eggplant & caramelised lemons* **v**

Steamed chat potatoes & tuscan grilled vegetables w *herb dressing* **v gf l**

Oriental style fried rice **v**

Potato gnocchi w *roast pumpkin & basil sauce* **v**

Roasted oregano potatoes **v gf l**

Dessert Selection

Please select 4 items

Merlo mini espresso cakes **gf**

Berry & almond tartlets

Merlo coffee ice cream bon bons

Lemon cheese cakes, fresh cream & berries

Vanilla bean & buttermilk panna cotta cups **gf**

Selection of Australian specialty cheeses, served w lavosh, crackers & fruit breads

Seasonal fresh fruit platters **gf**

Fresh **merlo** coffee, Elmstock premium teas & infusions

\$65.00 per person inc gst

Buffet Dining Menu

Table Buffet

Shared table platters w canapés & individually plated entrée

Arrival Canapés

Chilli cheese shortbread w *cheddar pate, pear relish*
 Salmon dill & parmesan fritatta w *pickled cucumber*
 Japanese omelette & oyster spoons w *tamari lime dressing*

Soft sourdough rolls w *unsalted butter*

Entree

Please choose one of the following...

Thai beef salad w *egg fine noodles, palm sugar dressing gf*
 Tian of local crab w *avocado salad, lime chilli, coriander dressing gf*

Main Selection

Steamed reef fish w *soy ginger glaze l*
 Tandoori chicken, saffron rice w *pineapple raita gf*
 Veal scallopini w *chorizo & forest mushroom sauce*

Sides

Salad of roast beetroot, walnuts, curly endive, fetta & orange
 Tuscan grilled vegetables w *thyme oil & pepper*
 Potato & rosemary gratin

Sweet Canape Selection

merlo coffee ice cream bon bons
 Petite lemon curd & double cream cups
 Strawberry & balsamic jelly shots **gf**
 Flowers chocolate mud cake **gf**

Fresh **merlo** coffee, Elmstock premium teas & infusions

\$50.00 per person inc gst

Australian & imported cheeses w *muscatels, dried fruit & lavosh*

\$6.50 supplement inc gst