

Handheld Dining

Handheld Dining Menu Three

Substantial canapés for a 2 - 3 hour duration

Canapés

Roast duck & shitake mushroom cigars w tamarind orange sauce

Spanish style grilled prawns w saffron aioli **gf l**

Japanese omelet & oyster spoons w tamari, lime dressing **gf l**

Green curry chicken pastries w coconut & ginger sambal **l**

Chilli cheese shortbread w cheddar pate, pear relish **v**

Substantial Canapés

Seared ocean trout w crisp leaves, kaffir lime & nuac cham

Spiced lamb rissoni w preserved lemon & baby spinach

Cardamom beef & coconut pandang w coriander potatoes **gf**

Pickled eggplant cous cous w harissa roast pumpkin & mint raita **v**

Sweet Canapés (choose 4 items)

Lick Ice Cream mini waffle cones

Caramel & macadamia nut tarts

Chilled Baileys creme shots

Mini white chocolate cheesecake

Rich jaffa torte

Petit lemon meringue tarts

Merlo mini espresso tortes

Frangelico fudge **gf**

\$55.00 per person (inc gst)



Lunch & Dinner Menus *(minimum 30 guests)*

	Menu 1	Menu 2
2 Course	\$49.50	\$53.00
2 Course w arrival canapés	\$55.00	\$68.00
3 Course	\$58.00	\$73.00
3 Course w arrival canapés	\$69.00	\$79.00

Alternate service \$6.50 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**

Mediterranean vegetable tart *w cherry tomatoes, rocket & balsamic glaze* **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*

Chocolate indulgence torte *w hazelnut sauce* (**gf** option available)

Rich dark chocolate & Grand Marnier tart *w vanilla mascarpone cream*

Warm sticky date pudding *w creamy caramel & poire william custard*

Tropical trio - mini pavlova, fresh fruit salsa & creamy parfait **gf**

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

Chocolate tasting plate: *rich chocolate pave, chilled milk chocolate & Baileys creme & dark chocolate torte*

Raspberry & white chocolate cheesecake w *fresh seasonal fruits & vanilla sauce*

Warm cherry and almond strudels w *orange mascarpone*

Moist Baci torte w *vanilla bean ice cream & hazelnut sauce* **gf**

Fresh Merlo Coffee, Elmstock premium teas & infusions

Dining Menu

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

Deluxe Mezze \$21.50 per person (inc gst)

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

Chilled Seafood Mezze \$32.50 per person (inc gst)

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

Vegetarian Mezze \$16.50 per person (inc gst)

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

Shared Table Salads \$9.50 per person (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 \$7.50 per person (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*

Baci torte **gf**

Assorted mini tartlets

Vanilla pannacotta w *port wine jelly*

Mini sticky date puddings w *caramel*

White chocolate & seasonal fruit cheesecake

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

Seasonal fresh fruit platters **gf**

Fresh Merlo Coffee, Elmstock premium teas & infusions

\$71.00 per person (inc gst) without arrival canapes

Buffet Dining Menu

Table Buffet

Shared table platters w canapés & individually plated entree

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 dish

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 Canapés

Chilled Bailey's creme shot

Petit lemon meringue tarts

Jaffa torte

Mini mascarpone mousse

Fresh Merlo Coffee, Elmstock premium teas & infusions

\$53.00 per person (inc gst)

Australian & imported cheeses w muscatels, dried fruit & lavosh

\$8.50 per person (inc gst)

Available as an addition