

Menu 2021

Canapés

Pickle Baby Beets, Whipped Fetta & Baby Sorrel

**Ceviche White Fish w Chilli, Apple, Lime, Served on Baby
Cos Leaf**

Grilled Scallops w Avocado Mousse & Micro Basil

Gravlax Ocean Trout on Rye Crostini w Chive Creme

**Skewered King Prawns Marinated in Chilli, Preserved
Lemon & Ginger**

**Pringle, Lemon Creme, Smoked Salmon & Preserved
Lemon**

Nambucca Oysters w Creme Fraiche & Black Caviar

Tuna Tartare Crisp Wonton

Herbed Polenta Chips w Basil Mayo

Buttermilk Fried Chicken w Gochujang Mayo

**Rare Roast Beef on Toasted Sourdough w Horseradish
cream**

**Pale Ale Battered Zucchini Flower w Ricotta & Lemon
(seasonal)**

Pumpkin & Burnt Butter Arancini

Green Pea & Basil Arancini

Cheeseburger Springrolls

Gruyere & Thyme Tart w Herb Ricotta

Substantial Canapés

(Min 70 pax)

**Seafood Paella w Garlicky Aioli
Chicken, chorizo, squid, mussels,
Prawn, onion, tomato, capsicum.**

Beer Battered Fish, Fries & Chunky Tartare

Antipasto

A Beautiful Display At Any Event!

Prices vary depending on party size.

Prosciutto

Hot Salami

Bresaola

Dried Fruits

Smoked Salmon Capers & Onion

**3 Cheeses Hard, Soft & Blue
Smoked Sliced Ham (70 pax Min)
Char Grilled Eggplant, Zucchini Capsicum
Taramasalata, Hummus, Babbaganush
Nuts
Fruit
Dolmades
Mixed Olives
Pickled Vegetables
Sourdough
Baguettes
Crackers**

Salads

**Salad Panache, Shaved Fennel, Avocado, Herbs &
Champagne Vinaigrette**

**Green Leaves, Chive & Shallots w Chardonnay
Vinaigrette**

**Ancient Grain Salad Lentils, Quinoa, Wild Rice, Currants,
Macadamia Nuts, Herbs & Pomegranate Molasses**

**Shaved Fennel, Radish, Orange Segments w Red Wine
Vinaigrette**

Rocket Parmesan Pear w Balsamic & Evo

**Shaved Brussel Sprouts, Baby Cos, Red Apples, Crushed
Pistachios w Preserved Lemon Dressing**

Roast Cauliflower, Falafel, Mint Labne & Smoked Almonds

Watermelon, Preserved Lemon, Marinated Olives & Fetta

**Butter Lettuce Cucumber & Daikon w Mirin & Black
Sesame Dressing**

Panzanella Salad Prosciutto Anchovy & Caper Dressing

Tomato Carpaccio w Spring Onion & Ginger Salsa

Iceberg Chives & Ranch Dressing

Vegetables

**Charred Broccolini, Cannellini Beans w Chilli, Lemon &
Crisp Prosciutto**

Chargrilled Asparagus w Romesco, Apple Balsamic

**Green Beans, Edamame, Roasted Fennel, Brown or Barley
w Miso Dressing.**

**Tomato Medley w Wasabi Marscapone & Macadamia
Dukkah**

Crushed New Potatoes, Roasted Garlic w Fresh Herbs

Roasted Baby Carrots, Coriander Seeds & Garlic

Roast Chats w Harissa Mayo, Crisp Garlic & Thyme

Mains

**Pumpkin Ricotta Parmesan Eggplant Capsicum Zucchini
Lasagne/Cannelloni**

**Herbed Polenta w Wild Mushroom Ragu or Roasted
Veggies**

**Preserved Artichoke & Spinach Ravioli Lemon Ricotta
Pine Nuts Marjoram Butter**

**Lamb Rump Cap (MR)
Celeriac & Celery Puree, Macadamia Salsa Verde**

**Slow Braised Lamb Shoulder w Cucumber Labne,
Oregano & Preserved Lemon**

**Pot-Roasted Lamb Rib Eye w Fregola Rosemary
Tapenade**

**Char Grilled Chicken w Za'atar, Pomegranate & Minted
Yoghurt**

**Crisp Chicken Maryland, Green Olives & Preserved
Lemon**

Roast Porchetta Sage & Orange Jus

**Roasted Tuscan Pork Belly Pumpkin Puree & Mustard
Fruits**

Roast Beef w Béarnaise & Roasted Flat Mushrooms

Baked Ocean Trout w Toasted Sesame & Wakame Salad

**Roasted Salmon Pomegranate & Cucumber Salsa w
Herbed Cous Cous**

**Char Grilled Swordfish w Shaved Fennel, Capers, Parsley
& Preserved Lemon**

**Crisp Confit Duck Leg w Beetroot Relish & Charred
Radicchio**

Charred Kangaroo Fillet(M) w Pumpkin Purée & Jus

Desserts

Black Sticky Rice, Poached Rhubarb & Coconut Sorbet

Banff Espresso Cup's

Assorted Melting Moments

Negroni Tartlet

Strawberry Shortcake Trifles

Lemon Curd Tartlets

Chocolate Truffles

Custard Tarts

Macadamia Brownie

Flourless Choc Orange Muffin

Sweet Goats Cheese Tartlet w Rhubarb

Package

**3 Course Special \$ 90 a head
(min 70 pax)**

**3 canapés
1 salad / 1 veg
2 mains
3 mini dessert**