

Function Menu

you can replace 2 items of finger food with 1 item of substantial finger food.

substantial finger food is 6.5 per person for an extra item

moroccan tarts of quinoa, feta and caramelised red onion

gyoza dumplings (pork and cabbage dumplings) w/ teriyaki sauce

chicken, thai basil and chilli dim sims, chilli soy dipping sauce

sticky texas bbq chicken wings

12 hour slow cooked pork shoulder, tangy tomato and bbq sauce, coleslaw

falafel, farro, green olive taboueh, hummus and mint yoghurt

pink salt and polenta calamari, lime and basil aioli

sweet corn and green onion fritters, chilli jam

lamb and african spiced sausage roll, harissa

baby parmesan crumbed chicken parmies

lamb and cumin kofta, mint and cucumber yoghurt

crispy tallegio and spinach arancini, basil aioli

crispy chicken, sweet and spicy sauce

endive leaves, sticky pork balls, satay sauce

crouton, marinated eggplant, olive tapenade, goat's cheese

beef, kidney bean and chipotle empanada, guacamole

goats cheese and red pepper quesadillas, mojo aioli

spicy lamb & spinach filo wrap

cauliflower and parmesan croquettes, parsley oil, aioli

blue swimmer crab cakes w/ lemon, coriander and chilli jam

crouton, beef burger, beetroot chilli relish, basil

house-made parmesan gnocchi, butternut pumpkin sauce, dukkah

swordfish, faro tabouleh, salsa verde

seafood and chorizo paella

pork san chow boy, lemongrass, crispy shallots, peanuts

beef tartare with a little kick with crouton – raw finely sliced eye fillet, capers, lemon, tabasco, herbs

cola braised pork belly, sticky caramel sauce, cabbage, cashew and crispy noodle salad

risotto of slow roasted tuscan lamb, basil pesto, semi-dried tomatoes, spinach, tzatziki

pappadum, dhal, tandoori chicken, mint yoghurt

portuguese chicken and filo pies,

grilled saganaki with lemon and harissa

fritters of roasted pumpkin, pine nuts and feta, basil aioli

pizza of roasted butternut pumpkin, pesto pine nuts, buffalo mozzarella

pizza of spiced prawn, avocado, goat's cheese and caramelised red onion

pizza of chermoula chicken, sweet corn and haloumi

quinoa, poached chicken, almonds, pomegranate and sour orange mojo

warm flat bread with house-made dips

baguette crisps, fresh basil, bocconcini, slow roasted balsamic tomato

smoked salmon on three cheese and cracked pepper scones, dill crème fraiche

five spice duck and asian cabbage spring rolls, tamari & galangal sauce

baguette crisps, roasted seeded mustard, rosemary beef, horseradish, chive sour cream

vietnamese spring rolls, nham jim

potato and green pea curry puffs w/ raita

panko crumbed prawns, japanese seven spice, mirin, soy and ginger dressing

italian style pork and veal meatballs, tomato basil sugo

seared black and white sesame ocean trout, pickled asian salad, yuzo dressing

chermoula chicken sausage rolls w/ romesco sauce

tostada, black beans, smashed avocado, jalapeno, tomato salsa

tostada, pickled red onion, prawn, chilli & tamarind sauce

chicken and sweet corn empanada, mexican salsa

butternut pumpkin soup, pistachio dukkah, goats curd

cous cous, 8 hour slow roasted moroccan lamb shoulder, chimichurri sauce

chicken kaarage, sichuan salt, black vinegar, ginger and chilli

pearl barley risotto, wild mushrooms, soy, coriander pesto

cajun potato, chorizo, grilled eggplant, black olive and basil salsa

finger food desserts

vanilla bean panna cotta, raspberry puree, fairy floss, pistachio crumbs

chocolate brownie, fudge sauce, macadamia praline

raspberry and pomegranate cheesecake,

raspberry or salted caramel macarons

turkish delish, cranberry and macadamia rocky road

substantial finger food

seared canadian scallop on preserved lemon and green pea risotto, herb oil

macadamia and preserved lemon crusted snapper on sticky chilli, sesame pumpkin, harissa

oysters kilpatrick

oysters natural w/ verjuice granita

oysters w/ vietnamese mango and avocado salsa

moroccan lamb, sweet potato and chickpea curry, couscous, roti bread, cucumber yoghurt

beer battered flake, shoestring fries, lemon rosemary salt and lemon

paprika, oregano and lemon roasted chicken wrapped in roti bread w/ rocket, red peppers and chipotle aioli

asian chicken stir-fry w/ chilli, ginger and sweet soy

chinese style slow cooked duck, cucumber and hoisin in a baby cos leaf

slow roasted pork belly nham jim, thai noodle salad

garlic and rosemary lamb cutlet, salsa verde, grilled eggplant

entree's

roasted butternut pumpkin honey and bacon soup

slow cooked lamb, sweet pumpkin, green onion, pesto and quinoa soup

portarlington mussels, sri-lankan curry, tamarind coconut, coriander, roti

slow cooked bbq chicken, coleslaw, peri-peri aioli, spiced sweet potato chips

fillet of ocean trout, cumin salt, faro tabouleh, blood orange mojo,

moroccan dusted calamari, salad of roasted pumpkin, coriander and mint, pomegranate

caramelised onion, thyme and persian feta tart, candied cherry tomato, balsamic reduction

potato and ricotta gnocchi, avocado basil oil, greens peas, mint and goat's cheese

moroccan lamb shoulder, chorizo, olives, spinach and red pepper puree

sweet and sour pork belly, asian slaw, lime and chilli salted peanuts

queensland king prawns, mango, coriander, mint, vermicelli noodles, chermoula dressing, harissa aioli

salad of sri-lankan rubbed chicken breast, organic, zucchini, pine nuts and goat's cheese, coconut and kaffir lime dressing

beetroot risotto, hazelnut dukkah, goat's cheese, vincotto, chard

pan-fried scallops, risotto of asparagus, lemon, almond, roast garlic and salsa verde

main's

jerk style jamaican chicken breast, dirty rice with chorizo and sour orange pomegranate mojo

persian feta and lemon filled chicken breast, zucchini, basil and goats cheese risotto, parsley veloute

chicken scaloppine, sage, prosciutto, slow cooked tomatoes, swiss brown mushrooms, creamy parmesan sauce, crispy cumin potatoes

bannockburn free-range chicken breast filled with basil pesto and bocconcini on a tartlet of caramelised onion and meredith goat's cheese with blistered cherry tomatoes and a relish of eggplant and red pepper

slow cooked chimichurri lamb shoulder, pearl cous cous, harissa, coriander

sumac rubbed pork cutlet, roasted lebanese eggplants, spiced spuds, feta, spinach and spiced plum sauce

crispy skinned pork belly, peanut sauce, thai noodle salad

atlantic salmon fillet, celeriac mash green pea and mint puree, prosciutto

swordfish fillet, salad of moroccan potato, chorizo corn and olives, avocado salsa

silver side filled with a capsicum stuffing on seeded mustard mash w/ a tomato and chilli sauce

slow cooked pork shoulder, braised green lentils, currants, mint yoghurt

grilled lamb rump rosemary, parsnip puree, silver beet and shiraz jus

scotch fillet on lemon, parmesan polenta mash, pan-fried kale and bacon, pan-fried mushrooms, jus

eye fillet, potato and caramelised leek roesti, sautéed spinach, beetroot chilli relish, jus

slow braised lamb shank, parsnip and lemon thyme mash, braising juices

sticky tamarind baked chicken breast, asian noodle salad, toasted peanuts and nham jim

ricotta gnocchi, creamy pesto sauce, pecorino, pine nuts, basil, prosciutto

dessert's

bittersweet chocolate, macadamia and salted caramel tart, popcorn, burnt honey ice cream

vanilla bean and lime panna cotta, raspberry puree, persian fairy floss, pistachio crumbs

chocolate caramel brulee with honeycomb ice cream, macadamia praline

sticky date cake, toffee sauce, ginger wafer, date and cardamom ice cream

triple chocolate brownie, chocolate marshmallow fudge sauce, white chocolate and honeycomb ice cream

warm chocolate pot, chocolate caramel ice cream, raspberries

warm blackberry and apple cake with hazelnut crumble, maple honey glaze, gippsland yoghurt, vanilla bean ice cream

white chocolate and macadamia cookie dough spring rolls, two chocolate anglaises

lemon curd tart with raspberries, mint sugar, lemon lime bitters sorbet

raspberry compote and vanilla pudding with vanilla bean ice cream, anglaise

poached rhubarb, raspberry and strawberry w/ a granola, honey and demerara sugar crumble, coconut raspberry pomegranate jus

white chocolate, raspberry and pomegranate deconstructed cheesecake w/ honeycomb

carrot cake with lemon, mascarpone cream, walnut dukkah, apricots

rhubarb spiced sugar cake with vanilla bean ice cream, rhubarb compote