

**Canapés**

Chilled shots - spicy gazpacho or minted pea  
Tomato, burrata, salsa verde tart  
Grilled figs, marinated goats feta  
Salmon avocado wasabi charcoal cornet  
Chicken kara-age, lime Kewpie  
Sydney rock oysters, mignonette dressing  
Salt + pepper king prawns, lime mayonnaise  
Wagyu beef skewer, soy sesame dressing

---

**Entrée**

Seared king prawns, goats cheese tortellini, pine nuts, muscatels  
Pan seared scallops, roasted fig, stracciatella, almond + prosciutto  
French onion soufflé gratin, frisée, viniagrette | VG  
Roasted golden beets, miso, green beans, pine nuts | VG | DF  
Baby cos, Ortiz anchovies, 62 egg, green goddess dressing  
Rare roast beef, horseradish, asparagus + herb salad  
Duck liver parfait, brioche, cornichons

---

**Main**

Medley of sautéed mushroom, open ravioli, crispy kale, sage beurre noisette | VG  
Crispy skin salmon, Tuscan bread salad, orange sesame dressing  
Snapper fillet, roasted heirloom tomatoes, potato gnocchi, salsa verde  
Organic chicken roulade, porcini + leek farce, potato gratin, grilled asparagus, jus  
Parmesan crusted lamb loin, organic carrot, summer peas, feta, mint  
Slow braised beef, chimichurri, roasted pumpkin, chilli yoghurt, herbed quinoa salad  
Black Angus grain fed sirloin, café de Paris, baby green beans, potato purée

---

**Dessert**

Peach + passionfruit pavlova, mascarpone, gelato + pashmak  
Valrhona chocolate marquis, strawberry, fudge sauce, vanilla cream  
Raspberry + lemon curd tart, torched meringue, fresh berries, crème Anglaise  
Burnt Basque cheesecake, mango + orange salad  
Tarte Tatin, vanilla bean ice cream, honeycomb, apple caramel reduction  
Crème Brûlée, pistachio biscotti, rhubarb compote  
Peach + ginger upside-down cake, crème Anglaise, peach sorbet

---

**Details**

Selection of this menu option includes: palate cleanser, bread + butter and dressed leaves.

Option to add cheese course.

Option to serve (wedding) cake as dessert

For 10-20 guests, please select 2 canapés, one entrée, one main, one dessert

For 30+ guests, please select 3 canapés, 2 entrées, 2 mains, 2 desserts (served alternately)

Pricing does not include beverages, equipment hire or staffing