



MENU

CORPORATE

#### REGULAR CANAPÉS

Truffle and mushroom arancini with pumpkin toffee and avocado puree (V)(GF)

Sweet potato and pumpkin frittata with fetta and apricot jam (V)(GF)

Chickpea falafel with spiced labnah (V)(GF)

Tas Oyster Co oysters with ponzu and yuzu gel (GF)(DF)

Scallop tartare with minted cucumber, lime gel and tonic foam (GF)(DF)

Seared scallop with miso butter and crispy shallots (GF)

Roasted prawn cocktail with chilli popcorn, sour cream and chives (GF)(DF)

Local octopus, slow roasted pineapple and chorizo skewer (GF)(DF)

Cold smoked salmon crostini with crispy capers and crème fraiche

Pork croquette with garlic and anchovy mayonnaise and apple puree

Potato flake crumbed chicken medallions with tomato relish and manchego crisp (GF)

Wagyu tataki with apple kimchi, spring onion and confit shallot (GF)(DF)

Lamb kofta with spiced yogurt and hummus (GF)

## SUBSTANTIAL CANAPÉS

Karaage chicken bites with lime aioli, crispy shallots and sesame (GF)(DF)

Frogmore mini cheese burger with manchego and sweet mustard pickles

Sticky pork belly with miso and black tahini glaze and compressed apple (GF)(DF)

Shoe string fries with truffle aioli (GF)(DF)(V)

# DESSERT CANAPÉS

Mini chocolate topped eclairs filled with Chantilly cream

Cinnamon brioche doughnuts with raspberry gel

Greek lemon syrup cake with lemon curd, topped with candied citrus and sherbet snow

Chocolate and hazelnut brownie with frangelico mousse



# ENTRÉE - ALTERNATE PLACEMENT

Salmon gravalax with yuzu gel, chilli jam, furikake and toasted nori (GF)(DF)

Spanner crab and avocado salad with nashi pear, brioche crumb and corn mousse

Prosciutto wrapped truffle chicken and pistachio ballotine with pumpkin curd, fruit crostini and toasted pistachios

Richmond garden with baby vegetables, hummus and macadamia crumb (GF)(DF)(VG)

Scottsdale pork belly with soy braised diakon, salt cured egg yolk and apple kimchi (GF)(DF)

Potato gnocchi with smoked tomato gel, romesco, heirloom tomato and olive crumb (VG)(GF)



# MAIN - ALTERNATE PLACEMENT

Roast Tasmanian salmon with rocket puree, steamed bok choi, hollandaise and sweet potato chips (GF)

Master Stock chicken with celeriac puree, broccolini, hot and sour dressing and roasted peanuts (GF)

Braised pork belly with pork croquette, apple puree, rhubarb relish, piccalilli mayonnaise and crackling

Confit lamb shoulder, fondant potato, eggplant puree, baby carrots, aioli and juniper jus (GF)

Prosciutto wrapped Blue Eye, skordalia mash, sherry roasted red peppers, tomato and caper vinaigrette (GF)

Fillet of beef with honey brown mushroom, baby spinach, truffled potato puree and Pedro Ximenez jus (GF)



## HARVEST PACKAGE - LUNCH & DINNER

#### 2 SHARED MAINS

Lemon and thyme roasted chicken Maryland, roasted pumpkin, rocket with sherry, currants and pine nut salsa (GF)(DF)

Slow roasted rolled lamb shoulder, baby spinach, balsamic glazed beetroots and salsa verde (GF)

Oven baked market white fish, skordalia, wilted kale, tomato and caper vinaigrette (GF)

Whole roasted Porterhouse, smashed herb potatoes, field mushrooms, red wine and shallot jus (GF)(DF)

Grilled Huon Salmon, rocket and potato puree, bok choy, braised fennel and tarragon butter sauce (GF)

Maple and cider glazed pork belly, spiced celeriac, carrot and apple pickle (GF)

#### SIDES - INCLUDED

Mixed seasonal leaves, cherry tomatoes, pickled red onion, feta, potato croutons and balsamic vinaigrette (GF)

Oven roasted baby potatoes with rosemary and sea salt (GF)(DF)(VG)



#### ISLAND BITE EXPERIENCE

## **ROVING CANAPES**

Truffle and mushroom arancini with pumpkin toffee and avocado puree (V)(GF)

Pork croquette with garlic and anchovy mayonnaise and apple puree

Lamb kofta with spiced yoghurt and hummus (GF)

Wagyu tataki with apple kimchi, spring onion and confit shallot (GF)(DF)

# LAND STATION

Mini beef carpaccio, anchovy mayonnaise, herb crouton, gherkin chips, shaved parmesan

Confit Scottsdale pork belly, apple puree, house kimchi, tamarind glaze, pork skin

Braised clover lamb shoulder, roast pumpkin hummus, pomegranate molasses, toasted pepitas

# SEAFOOD STATION

Seafood paella pan

Local octopus, slow roasted pineapple and chorizo skewer (GF)(DF)

Tas Oyster Co oyster bar

## GARDEN STATION

Coal River Valley garden - baby vegetables, chickpea hummus, hazelnut soil, lemon snow

Sweet potato and pumpkin frittata with fetta and apricot jam (V)(GF)

## **CHEESE STATION**

Three cheeses served with sesame lavosh, fig and walnut crostini, fig puree, apricot jam and candied nuts



#### **FULL VENUE CONFERENCE & DAY MEETINGS**

#### MORNING TEA I AFTERNOON TEA

Freshly baked scones with homemade jam and cream

Seasonal fruit salad cup with natural yoghurt and granola

Sweet potato and pumpkin frittata with tomato relish gel

House-made choc chip biscuits

Mixed berry muffin

#### 2 SHARED MAINS - GRAB & GO

Lemon and thyme roasted chicken Maryland, roasted pumpkin, rocket with preserved lemon,

currants and pine nut salsa (GF)(DF)

Slow roasted rolled lamb shoulder, baby spinach, balsamic glazed beetroots and salsa verde (GF)

Oven baked market white fish, skordalia, wilted kale, tomato and caper vinaigrette (GF)

Whole roasted Porterhouse, smashed herb potatoes, field mushrooms, red wine and shallot jus (GF)(DF)

Grilled Huon Salmon, rocket and potato puree, bok choy, braised fennel and tarragon butter sauce (GF)

Maple and cider glazed pork belly, spiced celeriac, carrot and apple pickle (GF)

#### SIDES - INCLUDED

Mixed seasonal leaves, cherry tomatoes, pickled red onion, feta, potato croutons and balsamic vinaigrette (GF)

Oven roasted baby potatoes with rosemary and sea salt (GF)(DF)(VG)