

DELUXE MENU

Our Deluxe 3 Course Menu embraces formal fine dining with its entrée, main, dessert menu format. This is the perfect choice for a traditional dining or formal event.

Dine surrounded by the amazing marine life of the Great Barrier Reef at SEA LIFE Sydney Aquarium, at Madame Tussauds enjoy a star-studded gala dinner amongst our musical greats! Or why not enjoy dinner as the sun sets, surrounded by our adorable Koala's at WILD LIFE Sydney Zoo



Entrée

Choose 1 from the following selection

Roast Vegetable Pesto & Ricotta Tart

w/ Salad of Mixed Leaf & Lemon Vinaigrette - V

Grilled Prawn & Salmon Skewers

w/ Mango, Lime & Mint Salsa – GF

Antipasto Plate

Italian meats, Hummus, Marinated Olives, Artichoke hearts, Grilled Zucchini, Oven Roasted Balsamic Tomatoes & Turkish bread - GF

Fresh Ocean Prawns

on spiced avocado, coriander & lime dressing – GF

Tea Smoked Duck Breast Salad

w/ Snake Beans, Red Grapes & Chilli Jam Dressing – GF

Roast Beetroot & Pumpkin Salad

w?/ Goats Cheese, Toasted Pecans & Aged Balsamic dressing - GF



Main

Choose 2 from the following selection

Cheese Filled Ravioli

tossed w/ Wild Mushroom, Garlic , White Wine, Crème Fraiche & Thyme Sauce - V

Roast Free Range Chicken

w/ Sweet Corn, Leek & Pea Risotto topped with Sweet Potato Crips – GF

Pan Roasted Snapper Fillet

w/ Spring Baby Vegetables, Citrus & Dill Butter – GF

Char Grilled Lamb Rump

w/ Roast Beetroot, Smoked Garlic Potatoes & Rosemary Port Jus – GF

Char Grilled King Island Sirloin

on Roast Kipfler Potatoes, Watercress, Green Beans & Red Wine Jus – GF

Miso & Orange Glazed Atlantic Salmon

w/ Steamed Broccolini & Fried Shallots - GF

Optional Extras

Steamed Market Vegetables Tossed with Sage Butter - \$5 per person

Mixed Leaf Salad - \$5 per person

Dessert

Choose 1 from the following selection

Sticky Date Pudding

w/ warm butterscotch sauce & king island double cream

Chocolate Mousse Tart

w/ Mixed Berry Coulis

Mini Pavlovas

w/ Whipped Vanilla Cream, Strawberries, Passionfruit & Shaved Chocolate - GF

Australian Cheese Plate

served with Dried Fruits, Chilled Grapes & Lavosh



CHEF'S FEAST

+ ADD \$10.00pp to Deluxe 3 Course Dinner Package

The Chef's Feast is designed to allow your guests to enjoy the full variety of food available. This style of "sharing" food aims to offer an experience which is less formal than the traditional plated sit down menu. Share plates have become the new trend, enabling guests to sample multiple dishes and choose their own portion sizes. Think great food and great atmosphere. Also known as 'family service', it provides an intimate environment where guests can enjoy the pleasure of sharing a meal together – like a family.

Our Chef's Feast offers a wide choice of dishes with something sure to suit all tastes. We pride ourselves on creating a unique & unforgettable dining experiences, with amazing food paired with our unique venues to will ensure your guests have an unforgettable event.

Entrée

Choose 1 item from the following selection

Grazing Platter

Salami, Prosciutto, Marinated Olives, Sundried Tomatoes, House made Dips, Charred & Marinated Vegetables, Chicken Liver Pate, Turkish Bread & Gissini

Tapas Platter

Arancini w/ Pumpkin, Leek & Grana Parmesan - V

Bruschetta w/ Smashed Peas, Mint & Lemon - V

Chicken Skewers w/ Honey, Tamarind & Sesame - GF

Smoked Salmon Mousse w/ Oatcakes -GF

Asian Platter

Steamed Bok Choy & Cabbage Dumplings w/ Sesame, Soy & Coriander - V

Peking Duck Pancakes w/ Cucumber, Shallot & Hoisin Sauce – GF

Prawn Net Spring Roll w/ Sweet Chilli, Lime & Coriander

Salt & Pepper Squid w/ Lemongrass Mayo – GF



Main

Choose 2 items from the following selection

Macadamia Crusted Snapper Fillets w/ Mango & Spanish Onion Salsa - GF

Baked Chicken Breast Filled w/ Spinach, Pine nuts & Lemon served with Roast Cherry Tomatoes - GF

Char Grilled Sirloin Medallions, Wilted Spinach, Button Mushrooms & Red Wine Jus - GF

Roast Pumpkin & Walnut Gnocchi w/ Burnt Sage Butter - V

Lamb Rump w/ Sweet Potato Spinach Mash & Roast Beets - GF

**All mains served w/ Freshly Baked Dinner Rolls & Butter*



Sides

Choose 2 items from the following selection

Rosemary & Garlic Roasted Chat Potatoes - GF

Dutch Carrots w/ Honey, Dill & Mustard Butter - GF

Steamed Green Beans w/ Slivered Almond Butter - GF

Classic Garden Salad w/ White Wine Vinaigrette - GF

Couscous tossed w/ Mediterranean Vegetables, Pine nuts & Sultanas - GF

Quinoa, Roast Beetroot, Walnut, Spinach & Aged Balsamic - GF



Dessert

Choose 2 items from the following selection

Chocolate Brownie w/ Salted Caramel & Pecans

Nutella Doughnuts

Mixed Berry & Vanilla Bean Custard Tarts

Mango & Toasted Coconut Panna Cotta - GF

Chocolate & Honey Mousse w/ Lavender Shortbread - GF



BUFFET DINNER

+ ADD \$20.00pp to standard 3 course dinner package

Buffet Dining is always a popular choice for a more relaxed atmosphere, especially with a hungry crowd or where dietary requirements may make choosing set meals difficult. Buffet dining is set up in a way that guests file past a more varied selection of food, building their own meal along the way.

Cold Selection

Traditional Greek Salad

Couscous tossed with Mediterranean Vegetables, Pine nuts & Sultanas

Roast Green Bean Salad with Slivered Almonds, Spanish Onion & Cherry Tomatoes

Cajun Roasted Chicken Pieces

Seafood

Ocean King Prawns with Marie Rose sauce and fresh Lemon Wedges

Sydney Rock Oysters

Mixed Vegetables, Salmon & Avocado Nori Rolls with Soya sauce & Wasabi

Hot Selection

Roast King Island Sirloin

Baked Almond Crusted Barramundi Fillet

Thai Vegetable Jungle Curry with Snake Beans & Baby Corn & Sprouts

Gourmet Lamb & Rosemary Chipolato with Tomato Relish

Steamed Jasmine Rice

Roast Potatoes w/ Rosemary & Sea Salt

Steamed Medley of Vegetables

Dessert

Selection of Mini Tartlets - Mud Cake, Blueberry Cheesecake, Lemon & Lime Tart

Fresh Seasonal Fruit Platter

Farmhouse Cheese Platter



PREMIUM CANAPES

+ ADD Canapes to any package for \$4pp per canape

Cold Canapes

Grilled Bruschetta with tomato and pesto – V

Chilled Ocean King Prawns with lemon & dill aioli – GF

½ shell Pacific Oysters with trout caviar, chives & champagne - GF

Hot smoked Trout with watercress, baby capers & dill yoghurt served on sourdough toast

Peking Duck Pancake with cucumber, shallot & hoisin sauce - GF

Vietnamese Vegetable Rice Paper Rolls with hoisin dipping sauce – GF, V

Sweet Corn Blini with Cream Fraiche & Salmon Roe -

Mixed Sushi Nori Rolls with wasabi and soya sauce – GF, V

Smoked Chicken & Mango salad in Flaky Pastry

Smoked Salmon Tartare, pumpnickel & caper relish

Antipasto platter with Italian meats, marinated olives, a selection of Dips with Turkish Bread - GF

Hot Canapes

Vegetable cocktail spring roll with thai sweet chilli sauce - GF

Salt & Pepper Squid with Asian dipping sauce

Smoked Eggplant Tartlet with tomato & sumac

Tartlet filled with char grilled vegetables, rosemary & goats cheese

Steamed Prawn Wonton with soya, sesame oil & coriander

Chicken Popcorn with harissa mayo

Vegetable Samosa with minted yoghurt & tamarind dressing - GF

Chicken Skewers with peanut dipping sauce - GF

Moroccan Lamb Skewers with yoghurt & mint dipping sauce - GF

Arancini (mini risotto balls) with pumpkin, leek and grana parmesan

Steamed Tiger Prawns topped with mango & coriander salsa -* GF

