

HQST^{CO}



Food & Beverage Packages

Canapé Menu

COOL CANAPÉ SELECTIONS

Sesame seared tuna, apple & radish salad, citrus ponzu

Peking duck pancakes, hoisin sauce, cucumber & shallot

Roast chicken, pine nut & rocket terrine, red onion marmalade, brioche

Sweet 'n' sour beetroot tartlet, whipped Persian fetta, candied walnut

Corn & coriander pancakes, tomato, avocado & lime salsa

Sydney rock oysters, cucumber & gin gel

Parmesan, green olive & chilli palmier, lemon goat's cheese

Curried spanner crab, rye wafer, green apple & fennel jelly

Tea smoked ocean trout tartlet, pea mash, horseradish chantilly

Compressed melon, prosciutto, baby mozzarella & micro basil

WARM CANAPÉ SELECTIONS

Flathead fish taco, southern style slaw, guacamole, witlof cup

Char grilled chorizo & manchego lollipop, salsa picante

Wild mushroom risotto ball, panko crumbs, truffle mayo

Crispy skin pork belly, Thai caramel, crushed peanuts

Blue cheese & caramelised onion tartlet, spiced pear pickle

Mini calzone, braised lamb shoulder, harissa, pine nut & sumac yoghurt

Japanese soy & ginger fried chicken, wasabi aioli

Parmesan polenta chips, rosemary salt, smoked tomato chipotle

Char grilled sirloin, chimichurri, taro fries

Moreton Bay bug tortellini, burnt butter, red cress salad

Canapé Menu

SUBSTANTIAL CANAPÉ SELECTIONS

Chicken Caesar salad, white anchovies, crumbled parmesan

BBQ pulled pork slider, pickled zucchini, smoked tomato

Butter chicken, basmati rice, mini pappadum, mint raita

Tuscan style ricotta & beef meatballs, gremolata

Char grilled lamb cutlet, Greek salad, oregano & lemon

Honey & mustard chicken, witlof, broad beans & crispy pancetta

Pan fried barramundi, eggplant pickle & shaved fennel

Crispy skin pork belly, radish, crushed peanuts, sticky sauce

DESSERT CANAPÉ SELECTIONS

White chocolate mousse, strawberry & mint salsa

Meringue nest, ginger mascarpone, poached rhubarb

Salted caramel chocolate tart, macerated berries

Orange syrup cake, chocolate crumbs, candied orange segments

Entrée Menu

Saffron poached banana prawns, spiced puy lentils, harissa yoghurt

Salad of roast baby beetroot, watercress, buffalo ricotta, candied walnuts

Air dried wagyu bresaola, asparagus, fresh peas, shaved pecorino, poached quail egg

Tea smoked duck breast, young brassica salad, pickled rhubarb, raspberry emulsion

Seared lamb loin, eggplant purée, goat cheese, za'atar crisp, heirloom tomatoes

Tasmanian smoked salmon, pickled cucumber, avocado purée, rice puff, soy & ginger gel

Shaved prosciutto salad, baby mozzarella, rockmelon textures, toasted hazelnuts

Pork & pistachio rillettes, cauliflower piccalilli, parmesan crisp, rye wafers

Twice baked gruyère & parmesan soufflé, confit leek & rocket salad, verjuice dressing

Citrus cured hiramasa kingfish, zucchini ribbons, fish floss, preserved lemon yoghurt, mint oil

Main Course Menu

FROM THE OCEAN

Petuna ocean trout, sautéed shimeji & oyster mushrooms, soy beans, seared ginger & shallots

Cone Bay barramundi fillet, roast fennel, eggplant pickle & yoghurt salad, coriander oil

Pan fried Atlantic salmon, soy glazed sweet potato, snow peas, black vinegar, mandarin salt crackle

FROM THE FARM

Free range crispy skin Berkshire pork belly, corn purée, Savoy cabbage, sherry & caper jus

Corn fed chicken breast, soft herb polenta, pancetta chards, green beans, slow roasted tomato, salsa verde

Slow roasted lamb rump, black olive skordalia, wilted spinach, confit shallots

150 day grain fed beef tenderloin, braised puy lentils, heirloom carrots, wilted kale, smoked butter

Salted pork cutlet, cabbage & speck croquette, broccolini, sauce robert

150 day grain fed beef fillet, spiced beetroot puree, asparagus, beef cheek pont neuf

Braised lamb shoulder, white bean ragout, glazed shallots, sauce paloise

Char grilled sirloin steak, potato gratin, asparagus, broad beans, tarragon jus

Sumac crusted chicken breast, eggplant caponata, Nicola potato, crispy basil

Roast wild duck breast, celeriac, pickled red cabbage, watercress & orange

FROM THE GARDEN

Fried potato gnocchi, roasted pumpkin, spinach, pine nuts & burnt sage butter

Wild mushroom risotto, peas, shaved pecorino, truffle oil

Dessert Menu

Caramelised orange & polenta pudding, chocolate soil, blood orange sorbet

Deconstructed passionfruit & coconut cheesecake

White chocolate mousse, red fruit salsa, hibiscus syrup, honeycomb

Sticky date & walnut slice, green apple ice cream, butterscotch sauce

Pistachio & ginger meringue, spiced poached rhubarb, cardamom cream

Buttermilk panna cotta, raspberry jelly, macadamia nut crumble

Rich chocolate & salted caramel tart, hazelnut praline, banana foam

Australian cheese plate, dried fruit, lavosh crackers

Premium Wine Package

WHITE WINE OPTIONS

Choose from:

Valley of the Giants Sauvignon Blanc Semillon (WA)

A wonderfully light wine with aromas of citrus and melon, and a hint of tropical fruits. These aromas flow through to a palate that is crisp and long with a clean refreshing finish.

or

Saltram Makers Table Unwooded Chardonnay (SA)

This wine has enticing aromas of fresh melon and stone fruits. The palate is full flavoured with a balanced, soft finish.

RED WINE OPTIONS

Choose from:

Valley of the Giants Merlot (WA)

A medium bodied wine with vibrant raspberry and blackcurrant characters. A hint of spicy oak notes adds to the complexity of this rounded and smooth merlot.

or

Saltram Makers Table Cabernet Sauvignon (SA)

Aromas of dark berry fruit, cassis, plum and a hint of toasty oak are present on the nose. The palate shows spicy briar fruit with hints of soft toasted oak. This is a medium-bodied wine with a long finish supported by well-integrated tannins.

SPARKLING WINE

Stony Peak Brut (SA)

Fresh, young, lively, showing rich fruit character and some yeast complexity. Displays soft strawberry fruit flavours and yeast characters, balanced by a refreshing finish that is clean, crisp and dry.

Deluxe Wine Package

WHITE WINE OPTIONS

Choose from:

Upside Down, Marlborough Sauvignon Blanc (NZ)

Upside Down is a delightful drop great for any occasion. It is crisp and clean with hints of passionfruit and zesty citrus fruit flavours, and plenty of natural acidity.

or

Hartog's Plate Sauvignon Blanc Semillon (WA)

This light and refreshing dry white wine has aromas of citrus and melon balanced with a refreshingly crisp finish.

RED WINE OPTIONS

Choose from:

Upside Down, Hawke's Bay Merlot (NZ)

Full of red fruit aromas, raspberries and plums, this merlot has an inviting and smooth supple tannins with a gentle spice to the finish.

or

Hartog's Plate Cabernet Merlot (WA)

This Cabernet Merlot features a palate of vibrant raspberry and blackcurrant notes with a luscious and balanced finish.

SPARKLING WINE

Seppelt, Salinger NV Premium Pinot Noir Chardonnay (SA)

Green apple peel with toasted brioche and creamy lees characters support a fine mineral acid structure that produces an elegant, balanced wine with great length and purity.

Superior Wine Package

WHITE WINE OPTIONS

Choose from:

Secret Stone Pinot Gris (NZ)

The nose is full of sweet confectionary fruit with aromas of strawberries and tropical fruits. The palate is rich and full with round generous fruit and a crisp finish.

or

Angel Cove, Marlborough Sauvignon Blanc (NZ)

The aroma is an intense mix of tropical fruits with a hint of passionfruit and zesty citrus peel. The finish is refreshingly crisp with lingering mineral and citrus flavours.

RED WINE OPTIONS

Choose from:

St Hubert's The Stag Pinot Noir (VIC)

Attractive aromas of dark berry fruits and ripe cherry notes mingle with underlying game and spice. Soft fleshy fruit notes follow on the palate. The structure is light to medium, and the palate is framed by subtle dusty tannins with hints of oak and plums persisting on the finish.

or

Devil's Lair, Dance With The Devil Shiraz Tempranillo (WA)

Lifted aromas of violets, dark cherries, plum and hints of earth lead wonderfully from the nose to the palate. Savoury notes interplay with sweet red fruits backed by a long finish.

SPARKLING WINE

Seppelt, Salinger Vintage Pinot Noir Chardonnay (SA)

Green apple peel with toasted brioche and creamy lees characters support a fine mineral acid structure that produces an elegant, balanced wine with great length and purity.

Beer Packages

PREMIUM

Choose from: Corona or Boag's Premium

Also included: Boag's Premium Light & 5 Seeds Cloudy Cider

DELUXE

Choose from: Heineken or James Squire 150 Lashes

Also included: Boag's Premium Light & 5 Seeds Cloudy Cider

SUPERIOR

Choose from: Little Creatures Pale Ale or Kirin

Also included: Boag's Premium Light & 5 Seeds Cloudy Cider