

Morning

Breakfast and Light Snacks



Continental Buffet Breakfast

Minimum 15 persons

Beverages

Coffee, La Maison du Thé tea and herbal infusions

Two choices of the following:

Orange, apple, pineapple or cranberry juice

Selection of cereals, seasonal fruit and yoghurt

Toasted muesli, corn flakes, Weet-Bix, Nutrigrain, homemade bircher muesli

Sliced seasonal fruit platter

Berry, passionfruit and low fat natural yoghurt

Selection of breakfast pastries

Croissants, pain au chocolat, Danish pastries, banana bread, sour cherry and walnut loaf

Selection of deli meats

Ham, salami, turkey and pastrami

Selection of toasting breads

White, wholemeal, multigrain and English muffins served with butter, Australian honey and jams

Healthy Buffet Breakfast

Minimum 15 persons

Beverages

Coffee, La Maison du Thé tea and herbal infusions

Two choices of the following:

Orange, apple, pineapple or cranberry juice

Selection of cereals, seasonal fruit and yoghurt

Toasted muesli, corn flakes, Weet-Bix, Nutrigrain, homemade bircher muesli

Sliced seasonal fruit platter

Selection of natural yoghurt with granola and berry compote

Selection of toasting breads and muffins

White, wholemeal, multigrain and English muffins served with butter, Australian honey and jams

Selection of high-fibre and low-fat muffins

Selection of deli meats

Lean meat platter, sliced ham, sliced turkey, Swiss cheese

Selection of hot items

Low-fat scrambled eggs (three egg whites to one egg yolk), lean bacon, spinach, oven-roasted Roma tomatoes with Murray River salt and thyme



Morning

Breakfast and Light Snacks



Australian Buffet Breakfast

Minimum 15 persons

Includes all cold items and choice of five hot items.

Beverages

Coffee, La Maison du Thé tea and herbal infusions

Two choices of the following:

Orange, apple, pineapple or cranberry juice

Selection of cereals, seasonal fruit and yoghurt

Toasted muesli, corn flakes, Weet-Bix, Nutrigrain, homemade bircher muesli

Sliced seasonal fruit platter

Selection of natural yoghurt with granola and berry compote

Selection of breakfast pastries

Croissants, pain au chocolat, Danish pastries, banana bread, sour cherry and walnut loaf

Selection of toasting breads

White, wholemeal, multigrain and English muffins served with butter, Australian honey and jams

Hot items

Choice of five:

Freshly scrambled eggs with chives

Bacon and potato frittata

Eggs Florentine – poached eggs, spinach, soft herb hollandaise

Vegetable frittata

Low-fat scrambled eggs (three egg whites to one egg yolk)

Scrambled eggs with Tasmanian smoked salmon and chives

Eggs Benedict – poached eggs, honey smoked ham, soft herb hollandaise

Oven-roasted Roma tomatoes with Murray River salt and thyme

Roasted field mushrooms with Murray River salt and thyme

Chicken provolone and spinach sausages

Grilled pork sausages

Sautéed chat potatoes

Grilled bacon

Hash browns

Roasted potatoes with peas and pearl onions

Roasted chat potatoes with capsicum and parsley

Pancakes with Australian ironwood syrup

Waffles with whipped butter



Morning

Breakfast and Light Snacks



Asian Buffet Breakfast

Minimum 15 persons

Beverages

Coffee, La Maison du Thé tea, green tea, Chinese tea and herbal infusions

Two choices of the following:

Orange, apple, pineapple or cranberry juice

Hot breakfast

Teriyaki grilled salmon

Congee with shredded chicken, century egg, green onion, crispy shallot and ginger

Miso soup

Sautéed bok choy with oyster sauce

Steamed rice

Dim sum station

Selection of dim sum

Pork and prawn shumai

Pork buns

Prawn har gau

Scallop gow gee

Duck and plum spring roll

Dessert

Sliced seasonal fruit platter

Mango sago pudding

Canapés

Skewered freshly sliced fruit

Smoked salmon on brioche with cream cheese and dill

Energiser yoghurt shot with a selection of honey, berry, banana, or mango

Croque monsieur

Ham and cheese croissant

Smoked pancetta and egg puff pastries

Goat cheese and basil turnovers

Mini croissants

Danish pastries

Breakfast Enhancements

price per person (unless stated)

Mango or berry smoothie

Deli meat platter – ham, salami and beef pastrami (serves 10)

Selection of whole fruit (serves 10)

Tasmanian smoked salmon with capers, red onions and lemon

Homemade bircher muesli

Steel-cut Irish oatmeal with brown sugar or golden syrup

French toast with cinnamon sugar and hazelnut butter

Eggs Montréal with smoked salmon

Egg and omelette station – choose your own cooked-to-order free-range eggs

Morning

Breakfast and Light Snacks



Plated Breakfast

Minimum 15 persons

Includes all cold items and one choice from plated selection.

Beverages

Coffee, La Maison du Thé tea and herbal infusions

Two choices of the following:

Orange, apple, pineapple or cranberry juice

Selection of breakfast pastries (two per table)

Croissants, pain au chocolat, Danish pastries, banana bread, sour cherry and walnut loaf

Selection of jams and Australian honey

Sliced seasonal fruit platter served with yoghurt (two per table)

Plated selection

One choice of the following:

Freshly scrambled free-range eggs with grilled bacon, roasted vine-ripened tomatoes and toasted sourdough

Nut butter pancakes with banana toffee, vanilla mascarpone, fresh strawberries and maple syrup

Eggs Benedict – poached eggs, honey smoked ham, soft herb hollandaise, rocket and watercress

Roasted vegetable and ricotta frittata with Murray River sea salt and thyme braised tomatoes, grilled asparagus and rocket

Plated breakfast enhancements

Prices per person

Mango or berry smoothie

Selection of berry, passion fruit, low fat natural yoghurts

Grilled chicken, beef or pork sausage

Hash browns

Baked beans

Tasmanian smoked salmon with capers, pickled red onions and lemon

Deli meat platter – ham, salami, beef, pastrami



Coffee Breaks

Morning & Afternoon



Beverages

Prices per person

Coffee, teas and herbal infusions

Soft drinks, mineral waters and assorted juices

Sweet

Served with coffee, La Maison du Thé tea and herbal infusions

Please select one item below:

Selection of croissants and pain au chocolat

Carrot, orange and nut cake

Dark chocolate and pecan brownies

White chocolate and macadamia brownies

Banana bread

Chocolate tea cake

Selection of Danish pastries

Sour cherry and walnut loaf

Selection of cookies

Apple and pecan tea cake

Lamingtons

Chocolate mud cake

Apple frangipane tartlet

Chocolate éclairs

Chantilly cream profiteroles

Mini jam doughnuts

Mango and coconut cake

Churros rolled in cinnamon sugar with warm chocolate sauce

Savoury

Served with coffee, La Maison du Thé tea and herbal infusions

Please select one item below:

Spinach and goat cheese quiche

Golden-flaked Riverina lamb pasties with chimichurri yoghurt

Toasted Turkish bread with hummus, baba ghanoush, Joseph olive oil with aged balsamic and sun-dried tomatoes

Goat cheese and pesto turnover

Mini beef and ale pie

Mini chicken and mushroom pie

Mini ham and cheese croissants

Ham, Jindi cheese and onion quiche

Gourmet beef, caramelised onion and tarragon sausage roll

Jindi cheese and tomato croissants

Smoked salmon on brioche with cream cheese and dill

Clarence River prawn and lime mayonnaise rice paper rolls

Chocolate Break

Maximum 200 guests

Chocolate fountain

Chef's selection of chocolate desserts

Churros rolled in cinnamon sugar with warm chocolate sauce



Coffee Breaks

Morning & Afternoon



Enhancements

Prices per platter

Freshly sliced seasonal fruit platter (serves 10)

Australian cheese platter, King Island brie, King Island cloth wrapped cheddar, King Island Blue triple cream (serves 10)

Charcuterie platter selection of jamon, Serrano ham, truffle salami, wagyu bresaola, olives and crostini (serves 10)

Antipasto platter of sliced prosciutto, roasted capsicum, eggplant, zucchini, semi-dried tomatoes, olives (serves 10)

Healthy Break

Morning Kick Start

Toasted oat muesli

Banana, pecan and maple low-fat muffins

Sliced fruit platter

Vegetable frittata

Mid-Morning Healthy Kick

Carrot, apple, celery and ginger juice

Berry and yoghurt muesli bars

Toasted almonds, dried cranberries and goji berries

Afternoon Revitalisation Break

Organic juices, Sunraysia juices and protein drinks

Orange and raspberry cheesecake

Vanilla and peach quinoa pudding

Thai beef salad

Coriander crab cakes with sweet-chilli dipping sauce

Vietnamese rice paper rolls with prawns

Energiser Break

Red bull, beetroot, cucumber, and apple juice

Pumpkin seeds

Watermelon

Prawn, asparagus and pesto wraps

Dark chocolate bars

Conferencing

All day packages



Meeting Package One

Minimum 10 persons

On arrival

Coffee, La Maison du Thé tea and herbal infusions

Morning tea

Choice of two items from break menu one

Coffee, La Maison du Thé tea and herbal infusions

Working Lunch

Choice of three sandwiches

Choice of two hot items

Choice of two salads

Chef's selection of desserts

Chilled orange juice, iced water

Afternoon tea

Choice of two items from break menu one

Coffee, La Maison du Thé tea and herbal infusions

Sandwich selection

Choose three:

Smoked salmon with preserved lemon and herb mascarpone on bagel

Mustard-glazed ham with Swiss cheese and coleslaw on organic sourdough

Mozzarella di bufala, vine ripened tomatoes and pesto on olive sourdough (v)

Moroccan spiced Riverina lamb wraps with iceberg lettuce, mint and cumin yoghurt

Roasted field mushrooms with goat cheese, semi-dried tomato and rocket on Turkish (v)

Chicken Caesar wrap with bacon and parmesan cheese in a flour tortilla

Classic Reuben with sauerkraut, pastrami, gherkins, Swiss cheese and Thousand Island dressing on rye bread

Dijon mustard roast beef with tomato, onion and cheddar on ciabatta roll

Tandoori chicken wrap with iceberg lettuce, mint and cumin yoghurt raita



Conferencing

All day packages



Salad selection

Choose two:

Sweet red salad with roasted beetroot, slow-cooked shallots, red apples, grilled red capsicum, red radish, caramelised walnuts, wild rocket, ruby chard and aged sherry vinegar (v)

Baby spinach with parmigiano reggiano, sweet grapes and hazelnut candy (v)

Baby spinach and wild rocket with Persian feta, sweet peas, Granny Smith apple and almond brittle (v)

Mozzarella di bufala, with sweet basil, truss tomatoes, Joseph olive oil and aged balsamic (v)

Chat potatoes with dill, pommery mustard and soft herbs (v)

Spiced chorizo with roasted capsicum, smoked paprika and sweet corn

Panzanella salad with shallot vinaigrette and toasted garlic croutons (v)

Caesar salad with speck, parmesan, boiled eggs, garlic croutons and Caesar dressing

Traditional Greek salad with capsicum, Roma tomatoes, cucumber and Spanish onion (v)

Roasted beetroot, pumpkin, goat cheese and spinach salad with almond brittle (v)

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Hot items

Choose two:

Mini beef and ale pie with mashed potato

Golden-flaked Riverina lamb pasties with mushy peas

Chicken yakitori with mirin, sake and soy sauce

Mini Wagyu cheeseburgers with truffle mayonnaise, coral lettuce and tomato relish

Garlic, chilli and lime, grilled prawn skewers

Steak sandwich with truffle aioli, semi-dried tomato, caramelised onion and rocket on grilled sourdough

Prosciutto with mozzarella, tomato and rocket on toasted flatbread

Riverina lamb cutlets with chimichurri yoghurt

Butter chicken curry with organic yoghurt, fresh coriander and basmati pilaf rice

Saffron braised Riverina lamb shanks with sweet apricots, almonds and lemon scented cous cous

Pumpkin ravioli with sage beurre noisette

Break menu one

Choose two:

Selection of croissants and pain au chocolat

Banana bread

Selection of cookies

Apple frangipane tartlet

Chocolate mud cake

Sour cherry and walnut loaf

Cheese and tomato croissants

Spinach and goat's cheese quiche

Ham and cheese croissants



Conferencing

All day packages



Meeting Package Two

Minimum 10 persons

On arrival

Coffee, La Maison du Thé tea and herbal infusions

Morning tea

Choice of two items from break menu two

Coffee, La Maison du Thé tea and herbal infusions

Working Lunch

Please choose one of the following working lunches

Chef's selection of desserts

Chilled orange juice, iced water

Afternoon tea

Choice of two items from break menu two

Coffee, La Maison du Thé tea and herbal infusions

Working lunch one

Salads

Traditional Greek salad with capsicum, Roma tomatoes, cucumber and Spanish onion (v)

Rocket with Spanish onion, semi-dried tomato and shaved parmesan (v)

Roasted beetroot, spinach, pumpkin and goat's cheese salad with almond brittle (v)

Hot items

Coq au vin with Swiss brown mushrooms, speck and baby onions – roasted garlic and parsley potatoes

Fisherman's pie with potato purée and melting cheese – braised peas and lettuce

Spinach and ricotta cannelloni – roasted garlic bread (v)

Working lunch two

Salads

Panzanella salad with shallot vinaigrette and toasted garlic croutons (v)

Caesar salad with speck, parmesan and garlic croutons

Mozzarella di bufala, sweet basil, truss tomatoes, Joseph olive oil and aged balsamic (v)

Hot items

Grainge beef bourguignon with red wine, smoked pancetta and pearl onions, pomme purée

Thai red fish curry with barramundi, prawns, mussels, cashew nuts, coconut cream and coriander, kaffir lime steamed rice

Roasted pumpkin ravioli with sage butter, rocket and shaved parmigiano reggiano



Conferencing

All day packages



Working lunch three

Salads

Fattoush salad with spiced pita and sumac (v)

Baby cos lettuce with crispy prosciutto, crumbled gorgonzola, shaved pear and walnut candy

Baby spinach and wild rocket with Persian feta, sweet peas, Granny Smith apple and almond brittle (v)

Hot items

Barossa Valley chicken and tarragon pie, braised carrots, butter and chives

Seared ocean trout, confit fennel, kalamata olives and tomato fondue, chat potatoes

Potato gnocchi, Swiss brown mushrooms, ruby chard and tomato (v)

Working lunch four

Salads

Chat potatoes with dill, pommery mustard and soft herbs (v)

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Korean kimchi style cabbage salad (v)

Hot items

Wok-fried honey BBO glazed chicken, Asian greens, oyster sauce and garlic chips

Tasmanian salmon with creamed leeks and dill butter sauce, buttered chat potatoes

Aloo gobi with coconut milk, curry of cauliflower, potatoes, sweet peas and cashew nuts, vegetable biryani (v)

Break menu two

Choose two:

Selection of Danish pastries

Dark chocolate and pecan brownies

Sour cherry and walnut loaf

Chantilly cream profiteroles

Mango and coconut cake

Mini beef and ale pie

Mini chicken and mushroom pie

Ham, cheese and onion quiche



Buffets

Lunch



Working Lunch Buffet

Two salads, two sandwiches, fruit platter, chef's selection of desserts, La Maison du Thé tea and coffee

Three salads, three sandwiches, fruit platter, chef's selection of desserts, La Maison du Thé tea and coffee

Sit Down Lunch Buffet

Three salads, two hot items, chef's selection of desserts, fruit platter, La Maison du Thé tea and coffee

Minimum 20 persons

Western Express Bento Lunch

Maximum 24 persons

Working lunch one

Option one

Salads

Sweet red salad with roasted beetroot, slow cooked shallots, caramelised walnuts, wild rocket and aged sherry vinegar (v)

Sweet basil with mozzarella di bufala, truss tomatoes, Joseph olive oil and aged balsamic (v)

Sandwiches

Smoked salmon with celeriac remoulade and rocket on rye bread

Dijon mustard roasted beef with tomato, onion and cheddar on ciabatta roll

Option two

Salads

Baby spinach and wild rocket with Persian feta, sweet peas, Granny Smith apple and almond brittle (v)

Spiced chorizo with roasted capsicum, smoked paprika and sweet corn

Sandwiches

Mustard glazed ham with Swiss cheese and coleslaw on country white

Mozzarella di bufala with tomato and pesto on sourdough (v)

Buffets

Lunch



Working Lunch two

Option one

Salads

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Moroccan spiced couscous with char-grilled vegetables and harissa dressing (v)

Spinach salad with roasted beetroot, pumpkin, goat cheese and almond brittle (v)

Sandwiches

Roasted field mushroom, goat cheese, semi-dried tomato and rocket on Turkish (v)

Smoked turkey with Dijon mustard mayonnaise, Swiss cheese and avocado on focaccia

Spiced Riverina lamb wrap with iceberg lettuce, mint and cumin yoghurt

Option two

Salads

Toasted Turkish bread with hummus, baba ghanoush, Joseph olive oil, aged balsamic and sundried tomatoes

Salmon gravalax with pickled onions and capers

Traditional Greek salad with capsicum, Roma tomatoes, cucumber and Spanish onion (v)

Sandwiches

Chicken Caesar wrap with bacon and parmesan cheese in a flour tortilla

Classic Reuben with sauerkraut, pastrami, gherkins and Thousand Island dressing on rye bread

Grilled vegetable wrap with parmesan and pesto (v)

Hot items

Mini Barossa chicken and mushroom pie with mashed potato

Mini beef and ale pie with mashed potato

Golden-flaked Riverina lamb pasties with mushy peas

Chicken yakitori with mirin, sake and soy sauce

Mini Wagyu cheeseburgers with truffle mayonnaise, coral lettuce and tomato relish

Flathead fish and chip cones

Garlic, chilli and lime, grilled prawn skewers

Grilled lemon myrtle and thyme barramundi skewers

Jindi goat cheese and pesto turnover (v)

Steak sandwich with truffle aioli, semi-dried tomato, caramelised onion and rocket on grilled sourdough

Prosciutto with mozzarella, tomato and rocket on toasted flatbread

Riverina lamb cutlets with chimichurri yoghurt

Butter chicken curry with organic yoghurt, fresh coriander and basmati pilaf rice

Saffron braised Riverina lamb shanks with sweet apricots, almonds and lemon scented cous cous

Pumpkin ravioli with sage beurre noisette

Moules marinière with shallots, garlic, thyme and cream, crusty sourdough garlic aioli



Buffets

Lunch



Sit Down Buffet Lunch

Option one

Salads

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Moroccan spiced couscous with char-grilled vegetables and harissa dressing (v)

Baby spinach and wild rocket with Persian feta, sweet peas, Granny Smith apple and almond brittle (v)

Hot items

Butter chicken curry with organic yoghurt and fresh coriander, basmati pilaf steamed rice

Grainge Valley beef bourguignon with red wine, smoked pancetta and pearl onions, pomme purée

Option two

Salads

Toasted Turkish bread with hummus, baba ghanoush, Joseph olive oil, aged balsamic and sundried tomatoes

Salmon gravalax with pickled onions and capers

Traditional Greek salad with capsicum, Roma tomatoes, cucumber and Spanish onion (v)

Hot items

Wok-fried honey BBO glazed chicken, Asian greens, oyster sauce and garlic chips

Thai red fish curry with barramundi, prawns, mussels, cashew nuts, coconut cream and coriander, Kaffir lime steamed rice

Option three

Salads

Rocket with Spanish onion, semi-dried tomatoes and shaved parmesan (v)

Chat potatoes with dill, pommery mustard and soft herbs (v)

Panzanella salad with shallot vinaigrette and toasted garlic croutons (v)

Hot items

Seafood bouillabaisse with saffron rouille, croutons and gruyère cheese, fresh crusty bread

Malaysian beef rendang, coconut steamed rice

Option four

Salads

Baby spinach and wild rocket with Persian feta, sweet peas, Granny Smith apple and almond brittle (v)

Baby cos lettuce with crispy prosciutto, crumbled gorgonzola, shaved pear and walnut candy

Panzanella salad with shallot vinaigrette and toasted garlic croutons (v)

Hot items

White bean cassoulet with confit duck, Toulouse sausage and roast garlic bread crumbs, garlic baguette

Fisherman's pie with potato purée and melting cheese, braised peas and lettuce

Sandwiches

You may choose to replace a salad item with one of the options below:

Prawn cocktail with avocado and Marie Rose sauce on ciabatta roll

Smoked salmon with preserved lemon and herb mascarpone on bagel

Buffets

Lunch



Lemon and thyme chicken with iceberg lettuce and tomato on Turkish

Tandoori chicken wrap with iceberg lettuce, mint and cumin yoghurt raita

Prosciutto with bocconcini, semi-dried tomato and rocket on focaccia

Hot items

You may choose to replace the hot item with one of the options below

Rosemary and garlic studded Riverina lamb with chermoula sauce, lemon scented couscous

Coq au vin with Swiss brown mushrooms, speck and baby onions, roasted garlic and parsley potatoes

Barossa Valley chicken and tarragon pie, braised carrots, butter and chives

Seared ocean trout, confit fennel and Kalamata olives and tomato fondue, chat potatoes

Grainge Valley beef bourguignon with red wine, smoked pancetta and pearl onions, pomme purée

Pork belly with confit baby carrots and thyme jus, roasted chateau potatoes

Humpty Doo barramundi with lime salsa, zucchini, green beans, courgette with lemon myrtle butter

Tasmanian salmon with creamed leeks and dill butter sauce, buttered chat potatoes

Braised Riverina lamb shank with rosemary red wine sauce, parmesan polenta

Vegetarian items

You may choose to replace the vegetarian item with one of the options below

Aloo gobi with coconut milk, curry of cauliflower, potatoes, sweet peas and cashew nuts, vegetable biryani (v)

Spinach and ricotta cannelloni, roasted garlic bread (v)

Indian vegetable dal curry, cardamom steamed rice

Roasted pumpkin ravioli with sage butter, rocket and shaved parmigiano reggiano

Potato gnocchi with Swiss brown mushrooms, ruby chard and tomato



Buffets

Lunch



Western Express Bento Lunch

Maximum 20 persons

Includes the following:

Chef's daily soup

One sandwich or hot item

Salad

Dessert

Soup

Chef's selection

Sandwiches & hot items

Please select one:

Steak sandwich with truffle aioli mayonnaise, semi-dried tomato, caramelised onion and rocket on grilled sourdough

Classic Reuben with sauerkraut, pastrami, gherkins, Swiss cheese and Thousand Island dressing on rye bread

Four Seasons Sydney Club Sandwich with crispy prosciutto, coral lettuce, semi-dried tomato and fried egg

Moroccan spiced Riverina lamb wrap with iceberg lettuce, mint and cumin yoghurt

Chicken Caesar wrap with bacon and parmesan cheese in a flour tortilla

Roasted field mushroom with goat cheese, semi-dried tomato and rocket on Turkish (v)

Mozzarella di bufala with tomato and pesto on sourdough (v)

Beef, mushroom and ale pie

Beer-battered flathead fish and chips with tartare sauce and lemon

Salad

Three leaf lettuce salad with Persian feta, tomatoes, olive and oregano dressing

Dessert

Chocolate tart with double vanilla cream

Buffets

Dinner



Dinner Buffet

Minimum of 20 persons

Cold selections

Toasted Turkish bread with hummus, baba ghanoush, Joseph olive oil with aged balsamic and sun-dried tomatoes

Tasmanian smoked salmon with pickled red onions, capers and lemons

Antipasto platter of sliced prosciutto, roasted capsicum, eggplant, zucchini, semi-dried tomatoes, olives

Clarence River prawn bar with Mary Rose sauce, lemons and limes

Salads

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Traditional Greek salad with capsicum, roma tomatoes, cucumber and Spanish onion (v)

Garden salad with cherry tomatoes, cucumber, red onion and red wine vinaigrette (v)

Sweet basil with mozzarella di bufala, truss tomatoes, Joseph olive oil and aged balsamic (v)

Soup

Cream of sweet corn

Hot items

Grilled Barossa Valley chicken breast with roasted mushrooms and wholegrain mustard sauce

Thai red fish curry with barramundi, prawns, mussels, cashew nuts, bean sprouts, coconut cream and coriander

Roast pumpkin ravioli with sage butter, rocket and shaved parmigiano reggiano (v)

Kaffir lime steamed rice

Buttered chat potatoes and caramelised onions

Green beans, baby carrots, broccolini with nut brown butter and parsley

Desserts

Sacher torte

Kahlua tiramisu cup

Strawberry trifle

Lemon meringue pie

Opera cake

Custard profiterole with white chocolate



Buffets

Dinner



Taste of Australia

Minimum of 20 persons

Cold selections

Tasmanian smoked salmon with pickled red onions, capers and lemons

Clarence River prawn and Sydney rock oyster bar with mignonette dressing, Mary Rose sauce, lemons and limes

Australian produced charcuterie platter – Berkshire ham, jamon, culatello, enzo salami

Antipasto platter – sliced prosciutto, roasted capsicum, eggplant, zucchini, semi-dried tomatoes and olives

Salads

Garden salad with bush tomato vinaigrette

Roast butternut pumpkin with grilled haloumi and honey vinaigrette

Western Australia octopus with cherry tomato salad and sweet basil

Beetroot, fennel and orange salad with sour cream and citrus dressing

Potato salad with wholegrain mustard, dill and bush pepper

Hot items

Grilled Humpty Doo barramundi with bush lime salsa

Seared Grainge Valley beef fillet with wild pepper sauce

Barossa Valley chicken and tarragon pie

Green beans, baby carrots, broccolini with nut brown butter and parsley

Roast pumpkin ravioli with sage butter, rocket and shaved parmigiano reggiano

Roast fingerling potatoes with thyme and sea salt

Cheese station

Australian cheese platter – King Island black label brie, King Island cloth-wrapped cheddar, King Island triple cream blue and Heidi tilsit with lavosh, dried fruits and nuts

Desserts

Lemon myrtle cheesecake

Wattle-seed chocolate mousse

Mini pavlova with passion fruit jelly and seasonal fruits

Baby lamingtons

Buffets

Dinner



Gala Buffet

Minimum of 20 persons

Salads

Caesar salad with crispy prosciutto, shaved parmesan, boiled egg, French baguette croutons and Caesar dressing

Roast beetroot with pumpkin and goat cheese salad and almond brittle

Spinach salad with crispy prosciutto, tarragon, grapes, parmigiano reggiano, watercress, toasted fennel seeds and balsamic lemon dressing

Panzenella salad with shallot vinaigrette and toasted garlic croutons

Cold selection

Charcuterie platter of jamon, Serrano ham, truffle salami, wagyu bresaola, olives and crostini

Duck rilette with gherkins and pickle, grape and sultana chutney

Salmon gravalax, pickled onions, capers

Clarence River prawn and Sydney rock oyster bar with mignonette dressing, Mary Rose sauce, lemons and limes

Toasted Turkish bread with hummus, baba ghanoush, Joseph olive oil with aged balsamic and sun-dried tomatoes

Soup

Australian seafood and potato chowder with smoked bacon

Hot items

Peppered Grainge Valley beef tenderloin with roasted mushrooms and red wine jus

Humpty Doo barramundi with grilled prawns, braised fennel and sauce vierge

Herb-crusted rack of Riverina lamb with vegetable caponata and chermoula sauce

Spinach and ricotta cannelloni (v)

Dauphinoise potato

Green beans, baby carrots, broccolini with nut brown butter and parsley

Cheese station

Australian cheese platter – King Island black label brie, King Island cloth-wrapped cheddar, King Island triple cream blue and Heidi tilsit with lavosh, dried fruits and nuts

Desserts

Sacher torte

Raspberry charlotte

Mini lemon meringues

Macaroon selection

Chocolate-dipped strawberries

Chocolate profiteroles

Fresh fruit tartlet



Buffets

Indian



Canapes

Chicken Malai Tikka - freshly baked free-range chicken fillets in tandoor, cream, cashew nuts, aromatic spices

Bharwan tikki - deep-fried crumbed vegetable and potato patties, traditional indian green spices and lentils

Lamb kofta - lamb with coriander, chilli, lemon and mint yoghurt dips. (gf)

Fresh cheese, fresh herbs, lemon zest, croutons

Cold selection

Cooked farm tiger prawns, cocktail sauce, lemons and limes. (gf)

Tasmanian smoked salmon with pickled red onions, capers and lemons (gf)

Antipasto platter of smoked chicken, roasted capsicum, eggplant, zucchini, semi-dried tomatoes and olives. (gf)

Spinach and rocket salad, raisin & apricot, fennel, lemon dressing (gf v)

Traditional Greek salad with capsicum, roma tomatoes, cucumber and Spanish onion (gf)

Hot menu

Lamb Rogani - North India style, rich gravy, green coriander and fresh cream

Chicken Shahi Korma - light creamy curry and tomato chicken, cashew nuts and pepper

Mutter mushroom paneer - button mushrooms, homemade cottage cheese, sweet peas in tomato and onion curry

Naan bread and roti, in tandoor oven - freshly-baked handmade traditional breads and roti

Mango chutney & pickle

Raita- a refreshing blend of yoghurt and cucumber

Pilao rice - North Indian style basmati rice with caramelised onions.

Barramundi fillet, steamed with ginger and shallot, light soy, hot oil. (gf)

Garlic prawns, mussels and calamari, potatoes, lemon and butter. (gf)

Penne pasta, lamb ragout, black olive, tomato and chilli

Stirred fry green vegetables, ginger, garlic and soy

Dessert

Strawberry trifle, custard, fruits and cream

Lemon meringue pie, short pastry with curds and meringue

Opera cake, layered chocolate sponge and mousse

Pavlova, kiwi fruit, strawberry, passionfruit. (gf)

Rusmali - milk cake dumplings with spicy Indian cream sauce

Gulab jamun - served hot

Fruit platters - seasonal segmented fruits. (gf)



Enhancements

Lunch & Dinner



Entrée

Prosciutto ham, poached pear, gorgonzola, pickles and salads

Terrine of pork and veal, prunes, pistachio, grilled apple, balsamic.

Chicken and tarragon roll, green mayonnaise, fennel, cress and asparagus

Smoked chicken, baby cress, Spanish-style dressing.

Smoked salmon, prawns, celeriac remoulade, crisp sourdough bread

Salt-cured salmon, wasabi mayonnaise, wakami, salmon roe, rocket salad

Frittata, leek, zucchini and ricotta, fennel and cress, sherry vinaigrette. (v)

Baked ricotta, mozzarella, onion jam, roasted pepper and tomato (v)

Mushroom tart, sauté seasonal mushrooms, rocket and gorgonzola cheese. (v)

Beetroot, baby carrots, salad green, soft blue cheese, roasted walnuts. (v)

Three tomato salad, feta and parmesan, black olives, basil puree. (v)

Main

Ocean trout fillet, parmesan semolina cake, steamed asparagus, beans and tomato dressing

Steamed blue-eye trevalla, Asian greens, ginger soy, peanut oil. (gf)

Pan-seared barramundi, beans ragout, warm chorizo dressing. (gf)

Tasmanian salmon, creamy mash, French peas and lettuce, (gf)

Chicken breast, sweet corn and potato, roasted eschallot, tarragon butter. (gf)

Confit chicken maryland, pork belly, pearl onions, mushrooms, beanettes, red wine jus. (gf)

Chicken Kiev classic, garlic herb butter, spinach mashed, butter carrots

Roasted spatchcock, beans and bacon, crushed garlic potato, natural jus. (gf)

Lamb rump, creamy olive polenta, Mediterranean vegetables, chermoula dressing

Seared lamb loin, galette potato, beetroot, beans, rosemary jus. (gf)

Pork cutlets, ragout of root vegetables, grilled apple, spice onion.

Grilled sirloin steak, bolongeres potato, baby beans, shiraz jus. (gf)

Rib eye fillet, mashed potato, steamed asparagus, mustard jus. (gf)



Canapés

Lunch & Dinner



Canapé Packages

Half hour | Five cold/hot canapés

One hour | Six cold/hot canapés

One hour | Eight cold/hot canapés

Two hours | 10 cold/hot canapés

Two hours | 12 hot/cold canapés

Three hours | 10 cold/hot canapés plus
two substantial canapés

Three hours | 12 cold/hot canapés plus
three substantial canapés

Cold Canapés

Beef carpaccio, potato crisp, garlic aioli, and
parmesan

Prosciutto, asparagus, pepper and garlic
aioli

Heirloom tomato, smoked mozzarella, and
basil tart (v)

Assortment of Japanese sushi

Tuna, balsamic potatoes, aioli

Crab and crème fraiche, salmon roe tartlets

Nori maki with avocado & pickled ginger
(v)

Smoked salmon, brioche with dill cream
cheese

Cooked king prawns with cocktail sauce

Duck rilette with foie gras on toasted
brioche

Oysters

Freshly-shucked oysters, served with a
choice of cabernet sauvignon vinaigrette,
sweet chilli and lime dressing or kilpatrick



Canapés

Lunch & Dinner



Hot Canapés

Popcorn shrimp, green chilli and tomato aioli

Hot smoked salmon, potato rosti, dill cream fraiche

Caramelised red onion, three cheese tart (v)

Chicken empanadas, with smokey tomato, lime and coriander dip

Mushroom arrancini, truffle aioli (v)

Crab, corn and coriander spring rolls with ginger soy and sesame dressing

Blackened quail with pancetta and pomegranate molasses

Katafi prawns with mango and coriander salsa

Lamb kofta with riata

Homemade Peking duck pancakes with traditional accompaniments

Traditional vegetable samosa with cucumber riata (v)

Involtini, chorizo, sun dried tomatoes

Mini quiches

Quiche Lorraine

Spinach and goats cheese (v)

Caramelized onion & blue cheese (v)

Mushroom

Spinach, zucchini and onions

BBO Skewers

Choice of beef, chicken, pork, or prawns cooked in one of the following ways;

Yakatori

Satay

Tandoori

Mini Pastries

Mini beef pies, with home made tomato ketchup

Chicken and mushroom pies

Chickpea and curry vegetable pie (v)

Lamb pasties

Kangaroo and mushroom pies

Tuscan chicken sausage rolls

Sweet cocktail bites

Chocolate Swiss roll, almonds

Vanilla baked cheesecake

Seasonal fruit and berry tartlets

Lemon meringue curd tart

Chocolate & rum mousse chocolate cup

Pistachio shortbread and strawberry cream

Chocolate & macadamia nut brownies

Mocha parfait

Homemade churros with cinnamon sugar and bitter chocolate sauce

Tiramisu, mascarpone and espresso coffee

Fruit skewers, with raspberry coulis

House made doughnuts with assorted fillings

Mini Ice creams

Mini Magnum

Mini Cornetto

Canapés

Lunch & Dinner



Enhancements

Soup warmers

Served in a shot glass / demi tasse

Seafood bisque & prawns

Gazpacchio, spicy tomato and salmon

Garden pea and watercress, chilli oil (v)

Potato, parsley and truffle soup (v)

Savoury platters

All serve approximately 10 people

Minimum order of two platters per style

Selection of Mediterranean dips, grilled bread, grissini sticks

Spring rolls, samosas, and pork wontons served with chilli dipping sauce

Charcuterie platter selection of jamon Serrano ham, truffle salami, Wagyu Bresaola

Australian cheese platter, King Island black label brie, King Island cloth wrapped cheddar, King Island Blue triple cream, Heidi Tilsit (serves 10)

Antipasto platter sliced prosciutto, roasted capsicum, eggplant, zucchini, semi-dried tomatoes, olives

Grilled chorizo sausage, spicy meat rissoles, and mini pizze

Chicken yakatori, beef satay, pork satay, chicken tandori, served with peanut sauce, riata, soy and sweet mirin dipping sauce

Smoked salmon, cooked prawns and oysters, with cocktail sauce

Crumbed king prawns, salt and pepper calamari, soft shell crab

Selection of sushi, nori rolls, sashimi with wasabi soy sauce

Substantial Canapés

Minimum order of two dozen per type

Cold selection

Seared tuna with soba noodles & shitake mushrooms

Thai beef salad, glass noodles, green papaya, and nam jim dressing

Smoked trout, potato salad, lettuce, chive aioli

Grilled chicken, preserved lemon, confit fennel

Hot selection

Tempura fish, chips and tartar sauce

Wagyu cheeseburgers, with homemade tomato ketchup, semi dried tomato, coral lettuce

Pork tacos, with refried beans, cheddar cheese, in taco shell

Sweet potato, parmesan and herb ravioli, with pine nuts, and sage butter (v)

spicy fried chicken , sweetcorn, coriander salsa, chipotle aioli, in corn tortilla

'Hot dogs' grilled cumberland sausage, onions, cheese and condiments

Salt and pepper calamari, crisp shallots, coriander and chillies

Potato gnocchi, sautéed mushrooms, with thyme cream sauce(v)

Prawn and vegetable tempura, sweet lime and chilli

Chicken satay, with Malay roti, pineapple and cucumber slaw, satay sauce

Lamb kebab with hummus, haloumi, and tabouli in Lebanese flat bread





Plated Selections

Lunch & Dinner



Two course lunch

Three course lunch or dinner

All plated meals are served with freshly baked bread rolls and butter. coffee, tea and chocolates to follow

Entrée

Prosciutto, poached pear, gorgonzola, pickles and salads

Terrine of pork & veal, prunes, pistachio, grilled apple, balsamic

Chicken and tarragon roll, green mayonnaise, fennel, cress and asparagus

Smoked chicken, baby cress, Spanish style dressing

Smoked salmon, prawns, celeriac remoulade, crisp sour dough bread

Salt cured salmon, wasabi mayonnaise, wakami, salmon roe, rocket salad

Frittata, leek, zucchini and ricotta, fennel and cress, sherry vinaigrette. (v)

Baked ricotta, mozzarella, onion jam, roasted pepper and tomato (v)

Mushroom tart, sautéed seasonal mushrooms, rocket and gorgonzola cheese. (v)

Beetroot, baby carrots, salad green, soft blue cheese, roasted walnuts. (v)

Three tomato salad, feta and parmesan, black olives, basil puree. (v)

Supplement Entrée

Roulade of chicken, thyme and lemon, ricotta tortellini, sweetcorn

Salt cured salmon, seaweed, vegetable ash, wasabi oil, and lime

Seared scallop, cauliflower puree, potato crisps, truffle and bacon dressing

Cured Hiramasa kingfish, with fennel, kaffir lime, chilli and coriander





Plated Selections

Lunch & Dinner



Main course

Ocean trout fillet, parmesan semolina cake, steamed asparagus, beans and tomato dressing

Steamed blue eye travella, Asian greens, ginger soy, peanut oil (gf)

Pan seared barramundi, beans ragout, warm chorizo dressing (gf)

Tasmanian salmon, creamy mash, French peas and lettuce (gf)

Chicken breast, sweet corn and potato, roasted eschalot, tarragon butter (gf)

Confit chicken maryland, pork belly, pearl onions, mushrooms, beanettes, red wine jus (gf)

Chicken Kiev classic, garlic herb butter, spinach mashed, butter carrots

Roasted spatchcock, beans and bacon, crushed garlic potato, natural jus (gf)

Lamb rump, creamy olive polenta, Mediterranean vegetables, chermoula dressing

Seared lamb loin, galette potato, beetroot, beans, rosemary jus (gf)

Pork cutlets, ragout of root vegetables, grilled apple, spice onion.

Grilled sirloin steak, bolongeres potato, baby beans, shiraz jus (gf)

Rib eye fillet, mashed potato, steamed asparagus, mustard jus (gf)

Supplement Main Course

Grasslands beef filet, braised king mushroom, truffle butter, grilled baby gem

Thirlmere duck breast, orange honey glazed, smoked carrot puree

Rosemary infused lamb loin, creamed celeriac, confit carrots, rosemary jus, herb crumb

Mullaway, baked potato, braised lettuce, pinot jus

Vegetarian

Gluten free gnocchi, caramelized witlof, asparagus and porcini powder. (gf)

Roasted pumpkin ravioli, cherry tomato, zucchini, rocket, burnt sage butter.

Baked potato tarte, provolone, onion, fennel, button mushrooms and roasted peppers.

Roasted eggplant, miso, sesame, steamed asparagus and almond slivers. (gf)

Risotto mushroom 'cannelloni', celeriac, herb tomato, roasted cauliflower (gf)

Dessert

Baked dark chocolate pudding, chocolate sauce, chocolate ice cream

Apple tart, frangipane, almond slivers, vanilla ice cream

Sticky date pudding, butterscotch sauce, vanilla ice cream

Panacotta with strawberry consommé, strawberry shortbread

Crème brûlée, vanilla bean, sweet almond crisp

Sherry trifles, sponge biscuit, custards, cream and poached fruits

Soft pavlova, strawberry, kiwi fruit and passion fruit, double cream

Baked New York cheesecake, seasonal berry compote

Ecuadorian chocolate, milk and white chocolate mousse, raspberry

Tiramisu, espresso coffee, savoiardi biscuit, mascarpone

Australian cheese plate, dried fruits and lavosh crackers





Plated Selections

Lunch & Dinner



Supplement Dessert Course

Paris Brest éclair praline, pistachio ice-cream

Yoghurt mini terrine with citrus fruit salsa

Chocolate Napoleon hazelnut shortbread,
dark bitter chocolate mousse, baileys ice-
cream

Edible garden on plate, dark chocolate soil
with roasted almond mascarpone parfait

Ice nougat with raspberry crumble and
apple parcel

Social Menu

Lunch & Dinner



Entrée

Prosciutto, poached pear, gorgonzola, pickles and salads

Terrine of pork & veal, prunes, pistachio, grilled apple, balsamic

Chicken and tarragon roll, green mayonnaise, fennel, cress and asparagus

Smoked chicken, baby cress, Spanish style dressing

Smoked salmon, prawns, celeriac remoulade, crisp sourdough bread

Salt cured salmon, wasabi mayonnaise, wakami, salmon roe, rocket salad

Frittata, leek, zucchini and ricotta, fennel & cress, sherry vinaigrette (v)

Baked ricotta, mozzarella, onion jam, roasted pepper and tomato (v)

Mushroom tart, sautéed seasonal mushrooms, rocket and gorgonzola cheese (v)

Beetroot, baby carrots, salad green, soft blue cheese, roasted walnuts (v)

Three tomato salad, fetta and parmesan, black olives, basil puree (v)

Main

Ocean trout fillet, parmesan semolina cake, steamed asparagus, beans and tomato dressing

Steamed blue eye travella, Asian greens, ginger soy, peanut oil (gf)

Pan seared barramundi, beans ragout, warm chorizo dressing (gf)

Tasmanian salmon, creamy mash, French peas and lettuce (gf)

Chicken breast, sweet corn and potato, roasted eschalot, tarragon butter (gf)

Confit chicken maryland, pork belly, pearl onions, mushrooms, beanettes, red wine jus (gf)

Chicken Kiev classic, garlic herb butter, spinach mashed, butter carrots

Roasted spatchcock, beans and bacon, crushed garlic potato, natural jus (gf)

Lamb rump, creamy olive polenta, Mediterranean vegetables, chermoula dressing

Seared lamb loin, galette potato, beetroot, beans, rosemary jus (gf)

Pork cutlets, ragout of root vegetables, grilled apple, spice onion

Grilled sirloin steak, boulangère potato, baby beans, shiraz jus (gf)

Rib eye fillet, mashed potato, steamed asparagus, mustard jus (gf)



Social Menu

Lunch & Dinner



Vegetarian

Gluten free gnocchi, caramelised whitlof, asparagus & porcini powder (gf)

Roasted pumpkin ravioli, cherry tomato, zucchini, rocket, burnt sage butter

Baked potato tarte, provolone, onion, fennel, button mushrooms & roasted peppers.

Roasted eggplant, miso, sesame, steamed asparagus & almond slivers (gf)

Risotto mushroom 'Cannelloni', celeriac, herb tomato, roasted cauliflower (gf)

Dessert

Baked dark chocolate pudding, chocolate sauce, chocolate ice cream

Apple tart, frangipane, almond slivers, vanilla ice cream

Sticky date pudding, butter scotch sauce, vanilla ice cream

Panna cotta with strawberry consomme, strawberry shortbread

Crème brûlée. vanilla bean, sweet almond crisp

Sherry trifles, sponge biscuit, custards, cream and poached fruits

Soft pavlova, strawberry, kiwi fruit and passionfruit, double cream (gf)

Baked New York cheese cake, seasonal berry compote

Ecuadorian chocolate, milk and white chocolate mousse, raspberry

Tiramisu, espresso coffee, savioardi biscuit, mascarpone

Australian cheese plate, dried fruits and lavosh crackers



Beverage List

Individual prices



Wine

Champagne & Sparkling Wine

McWilliam's Markview NV Brut Cuvee, Riverina, NSW

Attractive white peach with fresh and clean fruit aromas.

Bay of Stones Pinot Noir Chardonnay Brut, South Eastern Australia

Intense lemon citrus flavours are balanced with rich creamy yeast characters that lead to a soft, clean finish

Stonier Brut, Mornington Peninsula, VIC

Pale straw colour with a delicate nose combining lemon with biscuit and brioche aromas

NV Louis Roederer "Brut Premier", Reims, France

Light straw hue. Complex nutty aromas, with some brioche and various bakery notes.

White Wine

McWilliam's Markview Sauvignon Blanc, Riverina, NSW

Fresh passionfruit vine and tropical notes of pineapple are balanced with characteristic grassy and herbal characters.

McWilliam's Markview Chardonnay, Riverina, NSW

Fresh and vibrant fruit flavours of peach and citrus with hints of tropical fruit evident also. The wine is supported by background vanilla, brown spice French oak flavours.

Bay of Stones Chardonnay, South Eastern Australia

Varietal fruit flavours are balanced with buttery malolactic fermentation and toasty spicy oak characters

Deen DeBortoli Vat 2 Sauvignon Blanc, Hunter Valley, NSW

Fresh grassy aromas and gooseberry flavours are wonderfully balanced with fantastic texture and length

d'Arenberg 'The Stump Jump' Riesling, McLaren Vale, SA

Crisp lime character, opening to lemon and a host of tropical fruits

Montana 'Brancott' Pinot Gris, Marlborough, NZ

A palate of pear and ripe citrus flavours, finished with a balanced, natural acidity

Vavasour Sauvignon Blanc, Marlborough, NZ

Mouth-filling herbaceous gooseberry, passionfruit and citrus flavours.

Schild Estate, Unwooded Chardonnay, Barossa Valley, SA

Traces of stone fruit and rock melon combine with guava, paw paw and some lemongrass

Richard Hamilton Almond Grove Chardonnay, McLaren Vale, SA

A full chardonnay showing peach fruit and a dash of vanilla with oak playing a diminutive role

Mount View Estate Verdelho, Hunter Valley, NSW

Exotic fruit hints of lychee and mango coupled with sharp pineapple acidity

Hope Estate Sauvignon Blanc, Donnybrook, WA

Passionfruit, apricots, lantana showing great structure with integrated acid leading to a long flinty finish

Juniper Crossing Chardonnay, Margaret River, WA

Characters of white peach, nectarine, melon and citrus along with spice and vanilla biscuit

Margan Semillon, Hunter Valley, NSW

A lifted bouquet of citrus blossom and honeysuckle with riper notes of lychees

Meerea Park 'XYZ', Semillon, Hunter Valley, NSW

Pale straw with a tinge of green with flavours of ripe lemon and spice

Hewitson 'Gun Metal' Riesling, Eden Valley, SA

Flavours of lime and lemon with a typical Eden Valley mineralistic finish

Stoneleigh 'Rapaura' Pinot Gris, Marlborough, NZ

Ripe grapefruit, citrus and passionfruit flavours dominate this minerally complex Pinot Gris

Stoneleigh 'Rapaura' Sauvignon Blanc, Marlborough, NZ

Subtle notes of citrus and passionfruit, a fresh acidity with long lasting flavours

Riposte 'The Stiletto' Pinot Gris, Adelaide Hills, SA

Nashi pear and tropical characters with a final stab of spice

Beverage List

Individual prices



Red Wine

McWilliam's Markview Shiraz, Riverina, NSW

A medium bodied fruit driven wine with red berry and currant fruits combining with the spicy, vanilla bean oak characters. The tannins are silky soft to help make the wine very drinkable at a young age.

Bay of Stones Shiraz, Barossa Valley, SA

Ripe plum fruit flavours, good mid palate fruit sweetness and rich yet soft velvety Shiraz Tannins

Deen DeBortoli Vat 9 Cabernet Sauvignon, Hunter Valley, NSW

Rich black fruits and sweet plum with well integrated oak

d'Arenberg 'The Stump Jump' Grenache Shiraz Mourvedre, McLaren Vale, SA

Juicy fresh red berries, mulberry and a hint of pomegranate

St Hallett 'Gamekeepers' Shiraz, Barossa Valley, SA

An appealing textural character with a savoury earthiness

Schild Estate Grenache Mataro Shiraz, Barossa Valley, SA

Liquorice, toasted oak and spice followed by blackberry and raspberry jam

Running with Bulls Tempranillo, Barossa Valley, SA

Raspberry, cherry, liquorice and spice notes swirl around with just a subtle hint of oak

Hope Estate 'The Cracker' Cabernet Merlot, Donnybrook, WA

Sweet blackberry and blueberry fruit supported by ripe tannins and vanilla oak

Cuttaway Hill Estate Merlot, Southern Highlands, NSW

Soft fruits with a hint of chocolate and cassis

Richard Hamilton 'Gumpr's' Shiraz, McLaren Vale, SA

Ripe and rich berry fruit flavours surround a tight palate of long, elegant tannins and soft acidity

Richard Hamilton 'Lot 148' Merlot, McLaren Vale, SA

Sweet fruit filled pallet with a rich persistence and long lasting tannins

Blue Pyrenees Cabernet Sauvignon, Pyrenees Region, VIC

Ripe dark berries complemented by forest flavours of eucalypt, mint leaves, earth and cedary oak

Hewitson 'Miss Harry' Grenache Shiraz Mourderve, Barossa Valley, SA

Ripe strawberries and red plums with a concentrated core of fruit essence

Meerea Park 'XYZ' Shiraz, Hunter Valley, NSW

Red Berry fruits typical of a Pokolbin shiraz with just a hint of sweetness

Stoneleigh 'Rapaura' Pinot Noir, Marlborough, NZ

Dark cherry, raspberry and strawberry aromas with complex savoury oak highlights



Beverage List

Individual prices



Beer & Cider

Toohy's New
Hahn Premium
Hahn Premium Light
Crown Lager
Grain Lager
James Boags Premium
Heineken
Corona
Bulmer's Apple cider
Pipsqueak Apple Cider

Spirits

Standard Spirits

Ballantine's
Jack Daniel's
Jameson
Havana Club Blanco
Havana Club Especial
Beefeater
Absolut
Martell VSOP

Premium Spirits

Chivas Regal
Jack Daniels Gentleman Jack
Havana Club 7yo Anejo
Hendrick's
Belvedere
Martell XO

Soft Drinks, Mineral Water & Juices

Selection of Soft Drinks 330mL
Red Bull Can
Fiji Water 500mL
Fiji Water 1L
Australian Mineral Water 250mL
(Still & Sparkling)
Australian Mineral Water 1.5L
(Still & Sparkling)
Selection of Juices, per glass
Orange, Pineapple, Apple, Grapefruit
Soft Drink/Juice, per 1.25L jugs
Bottled Juices 250mL
Apple
Pear
Mango
Orange
Cranberry

Beverage Packages

Lunch & Dinner

Standard Package

Prices per person

One hour

Two hours

Three hours

Four hours

Five hours

Alternatively, beverages may be charged on consumption

Wines

McWilliams Markview Sauvignon Blanc

McWilliams Markview Shiraz

McWilliams Markview NV Brut Cuvee

Beers

Draught Beer (Grain Lager)

Light Beer (Hahn Premium Light)

Light Refreshments

Orange Juice, Soft Drink & Mineral Water

Superior Package

Prices per person

One hour

Two hours

Three hours

Four hours

Five hours

Alternatively, beverages may be charged on consumption

Wines

Bay of Stones Pinot Noir Chardonnay

PLUS one red and one white of your choice from the list below:

White

Bay of Stones Chardonnay

Deen DeBortoli 'Vat 2' Sauvignon Blanc

d' Arenberg 'The Stump Jump' Riesling

Red

Bay of Stones Shiraz

Deen DeBortoli 'Vat 9' Cabernet Sauvignon

d' Arenberg 'The Stump Jump' GSM

Beers

Draught Beer (Grain Lager or Pure Blonde)

Light Beer (Hahn Premium Light)

Light Refreshments

Orange Juice, Soft Drink & Mineral Water



Beverage Packages

Lunch & Dinner

Deluxe Package

Prices per person

One hour

Two hours

Three hours

Four hours

Five hours

Alternatively, beverages may be charged on consumption

Wines

Stonier Brut

PLUS one red and one white of your choice from the list below:

White

Montana 'Brancott' Pinot Gris

Hope Estate 'Estate Grown' Sauvignon Blanc

Schild Estate Chardonnay

Red

St Hallett 'Gamekeeper's' Shiraz

Hope Estate 'The Cracker' Cabernet Merlot

Schild Grenache Mataro Shiraz

Beers

Draught Beer (Grain Lager or Pure Blonde)

Light Beer (Hahn Premium Light)

Light Refreshments

Orange Juice, Soft Drink & Mineral Water

Indulgence Package

Prices per person

One hour

Two hours

Three hours

Four hours

Five hours

Alternatively, beverages may be charged on consumption

Wines

Stonier Brut

PLUS one red and one white of your choice from the list below:

White

Stoneleigh 'Rapaura' Pinot Gris

Meerea Park 'XYZ' Semillon

Hewitson 'Gun Metal' Riesling

Stoneleigh 'Rapaura' Sauvignon Blanc

Red

Stoneleigh 'Rapaura' Pinot Noir

Meerea Park 'XYZ' Shiraz

Hewitson 'Miss Harry' Grenache Shiraz Mourvedre

Running with Bulls Tempranillo

Beers

Draught Beer (Heineken or Little Creatures)

Light Beer (Hahn Premium Light)

Light Refreshments

Orange Juice, Soft Drink & Mineral Water



Beverage Packages

Lunch & Dinner

Enhancements

Beer Upgrades

Standard & Superior Packages

Crown Lager

Heineken

Bulmer's Cider

Deluxe & Indulgence Packages

Corona

Bulmer's Cider

Pipsqueak Cider

Wine Supplements

Dessert Wine

DeBortoli Noble One

Mitchell 'Nobel'

Port

Galway Pipe

Penfold's Grandfather

