

CANAPÉS

SAMPLE MENU

Beetroot hummus topped with Persian-style marinated
Mungalli Creek feta cheese in a pastry shell (V)

Dark rye mini Reuben with horseradish, pickle & smoked Bingil Bay Beef brisket &
German sauerkraut

Spanner crab & Ebuta goats cheese with chives in a beetroot & sesame basket (PC)

Pumpkin & roasted onion ravioli with Napoli sauce & parmesan cheese (V)

Shiitake dumplings with light soy wasabi dressing (VG, V)

Porcini mushroom ravioli with Napoli sauce & parmesan cheese (V)

Sugar cane cured ocean trout with herbed cream cheese on a blini, topped with
dill & lime caviar (PC)

Smoked baby octopus with salmon dip & lime caviar in a beetroot & sesame basket
(GF, PC)

Spinach & Mungalli Creek ricotta roll (V)

Crispy polenta & parmesan wrapped in Prosciutto di Parma

Zucchini, tomato & rosemary quiche (V)

Prosciutto di Parma rosette with Italian stracciatella (GF)

Arancini balls with Napoli sauce (V)

Potato croquette filled with mozzarella cheese & basil pesto (V, N)

Smoked eel with roasted beet & horseradish on dark rye bread (PC)

DESSERT CANAPÉS

Assorted petit cheesecake (V)

Cinnamon & sugar coated jam donuts (V)

Assorted mini macarons (V)

FEASTING SAMPLE MENU

SHARED ENTRÉES

- Queensland half-shell scallops with corn purée, lemon butter & lime caviar (GF, PC)
- Seared Tasmanian salmon with soy lime dressing & Spanish onion (GF, DF, PC)
- Local home-made porchetta with walnut & apple salad & balsamic reduction (GF, DF, N)
- Roasted pumpkin hummus with smoked chickpeas & Baked on Red Hill Bakery artisanal charcoal sourdough bread (GF, DF, V, VG, PC)
- Ciabatta topped with smashed avocado salsa, strawberry gum jam & spicy jalapeño chutney (DF, V, PC)
- Pork rillettes with shaved pear & crackling (N, GF)

SHARED MAINS

- Jamaican jerk chicken (GF, DF)
- Succulent chargrilled lamb fillet (GF, DF)
- Finger lime, Wondaree macadamia, coconut & parsley encrusted TNQ barramundi (GF, DF, N, PC)
- Slow braised Bingil Bay Beef cheek (GF, DF)
- Local fish of the day in Thai red curry (GF, DF, PC)
- Twice cooked crispy Walkamin pork belly (GF, DF)
- Texan smoked Bingil Bay Beef brisket (GF, DF)
- Grilled Bingil Bay Beef aged rib-eye (\$10 extra pp) (GF, DF)
- Wood roasted baby beets with smoked eggplant, labneh, freekeh & grape vinegar (V, N)

FEASTING

SAMPLE MENU

SHARED SIDES

- Bitter leaf salad (VG, DF, GF, PC)
- Pickled Dutch carrots (VG, DF, GF, PC)
- Roasted broccoli with roasted almonds (VG, DF, V, GF, N, PC)
- Roasted beets & kale salad with horseradish cream (VG, V, GF, N, PC)
- Red cabbage & apple slaw (V, GF, DF, PC)
- Tableland's greens with olive oil (V, GF, DF, VG, PC)
- Black garlic mash (V, GF, PC)
- Root vegetable puree (V, GF, PC)
- Basmati rice with peas (V, GF, DF, VG, PC)
- Warm quinoa, brown rice & vegetable salad (V, GF, DF, VG, PC)
- Sweet potato mash (V, GF, PC)
- Traditional German red cabbage (V, GF, DF, VG, PC)
- Grilled pineapple & avocado salsa (V, GF, DF, VG, PC)
- Mountain pepper and roasted garlic mash (V, GF, PC)

ALTERNATE SERVICE DESSERT

- Tropical Tiramisu with espresso gel (V, GF, DF, VG, N)
- Peanut butter panna cotta with brûléed banana & chocolate gravel (V, GF, N)
- Tropical fruit platter (V, GF, DF, VG)
- Cheese platter (V, N)
- Slow-poached Tableland's pears glazed with Cairns rainforest honey-toffee glaze, & macadamia & coconut crumble (V, N)
- Chocolate mousse with hazelnut crunch, espresso cream & chocolate tuille (V, N)

ALTERNATE SERVICE

SAMPLE MENU

ENTRÉES

Queensland scallops with corn purée, crispy pancetta, lemon butter & lime caviar (GF)

Roasted pumpkin hummus with smoked chickpea & Baked on Red Hill charcoal
sourdough (DF, V, VG)

Bush salt & mountain pepper dusted calamari with lemon myrtle citrus aioli
& a charred lime gel (DF)

Seared Tasmanian salmon with soy lime dressing (GF, DF)

Wood roasted baby beets with smoked eggplant labneh, freekeh & grape vinegar (V, N)

MAINS

Oven roasted Tasmanian salmon with finger lime & baby capers, dill potatoes, asparagus,
& Béarnaise sauce (GF, DF)

Free-range jerk chicken with grilled pineapple & avocado salsa,
sweet potato mash, & Finglehorn jalapeño sweet chilli sauce (GF)

Baked Queensland porchetta, served with roasted rosemary potatoes, Dutch carrots,
green beans, & apple & celery slaw (GF, DF)

Slow roasted Bingil Bay Beef cheeks with braised red cabbage, house dried Granny Smith
apple, parsnip & swede mash, carrots & broccolini (GF)

Porcini mushroom risotto with wood smoked buffalo mozzarella, pickled oyster
mushrooms, thyme oil & crispy enoki mushrooms (V)

Char-grilled lamb fillet with warm quinoa, zucchini & eggplant salad, pickled beets &
carrots & plum conserve (GF, DF)

DESSERTS

Tropical tiramisu with cashew, cocoa, wattleseed, Skybury coffee, coconut, dates &
almonds (V, GF, DF, VG, N)

Coconut & rainforest honey panna cotta with sweet raspberry jam, fresh berries & toasted
walnuts (V, GF, N)

Tropical fruit platter (V, GF, DF, VG)

Cheese platter (V,N)

Chocolate mousse, hazelnut crunch, espresso cream & chocolate tuille (V,N)