



TRIO OF SEAFOOD CANAPÉS

Seared Baby Scallop w/ Apple & Chicken Gravy

Prawn Toast w/ Yuzu Mayo, Coriander, Mint

Cured Salmon Gravlax w/ Cucumber Mousse & Toast

2nd COURSE

Lobster Bisque Confit Egg Yolk w/ Cream Foam

3rd COURSE

Braised Beef Cheek in Red Wine served w/

Mushroom Risotto

DESSERT

Flaming Crème Brûlée

Coffee Crème Brûlée served w/ Strawberries &

Oranges Cointreau

\$75 per person

Please let the team know if you have any
dietary requirements or allergies.



CANAPÉS

Crumbed Pacific Oyster w/ Pumpkin Purée

Crispy Chicken Mille Feuille

Cured Salmon w/ Beetroot Cream on Parmesan Crisp

2nd COURSE

Barramundi En Papillote

Miso baked Barramundi Fillet w/ Julienne Vegetables

3rd COURSE

Sous Vide Beef Fillet w/ Potato Two Ways
and Caramalised Onions

DESSERT

Flaming Crème Brûlée

Served w/ Cointreau Strawberries

\$75 per person

Please let the team know if you have any
dietary requirements or allergies.



CANAPÉS

Lobster Mac and Cheese

Grilled King Prawn w/ Beetroot Puree

Smoked Mackerel Mousse Tartlet

2nd COURSE

Smoked Duck w/ Plum and Tamarind Glaze Fondant

Potatoes and Dutch Carrot

3rd COURSE

Barramundi En Papillote

Miso baked Barramundi Fillet w/ Julienne Vegetables

DESSERT

Coconut Chocolate Mousse w/ Berry Compote

\$75 per person

Please let the team know if you have any
dietary requirements or allergies.