

Premium Cocktail Menu

From \$190 per person

Premium canapés

Turkey wonton, cranberry glaze

Crispy pork belly, apple fennel salsa, mulberry gin

Lemon, dill pikelets, smoked salmon mousse, cucumber & salmon roe

Tuna tataki, daikon radish, iceberg, mustard & kewpie

Matcha macaron, mascarpone & forest mushrooms

Tempura bean rice paper roll, hoisin & lemon

Live seafood station

Scallops

Seared scallop with salmon confit

Saikyo miso sumiso, beet tsume sauce, ikura & hint of herbs

Rock oysters

Yuzu, nori, apple & Shima wasabi

Tarragon, verjus & finger lime

Thai nahm jim, lime, chilli & ginger

Yarra Valley salmon pearl & lemon

Signature seafood taco

Blue fin tuna, red onion, coriander, lime juice and crispy wonton

Sweet canapés

Red velvet gateau, coconut & lemon aspen marshmallow

Chocolate raspberry tart, cremeux

Anvers dark chocolate & berry roulade

Five hour premium beverage service

Chandon Brut NV
Yarra Valley VIC

Chandon Brut Rose NV
Yarra Valley VIC

Scotchmans Hill Sauvignon Blanc
Bellarine Peninsula VIC

Boat O’Craigio Pinot Grigio
Healesville VIC

‘Piccolo’ Pinot Noir
Port Phillip Estate VIC

Mt Yengo Cabernet Shiraz
Hunter Valley SA

Little Creatures Pale Ale

James Boag Premium

James Boag Light

Sparkling water

Soft drinks

Freshly brewed coffee

Organic tea selection



Premium Gala Menu

From \$258 per person

Canapés on arrival

Turkey wonton, cranberry glaze

Lemon, dill pikelets, smoked salmon
mousse, cucumber & salmon roe

Tempura bean rice paper roll,
hoisin & lemon

Entrée – choose two

Bass Strait kingfish ceviche, chilli,
avocado, melon, mint, native sea
herbs & squid ink tuille

Mooloolaba king prawn, Victorian
rock lobster, rouille, sea pearls,
bisque & charcoal brioche

Butternut & sage agnolotti, pine nut
beurre noisette, fennel, preserved
lemon & aged Grana Padano

Main – choose two

Roaring 40s lamb rack, broad beans,
peas, bush herb crumble, candied
cumquats, rosemary, bee pollen &
Mt Yengo shiraz jus

Cone Bay crispy skinned barramundi,
zucchini aglio e olio, Moreton Bay bug
nantua, asparagus & native sea herbs

Turkey roulade, hazelnut, leek, bush
tomato relish, maple roasted carrot &
cranberry jus

Wild mushroom & Meredith goats
cheese strudel with sweetcorn puree,
red pepper, Lilly Pilly & rocket

Dessert – choose two

Mountain pepper berry pavlova,
passionfruit, lemon curd, apple &
munthari preserve

Christmas pudding with spiced
ginger tuille, red currants, anise myrtle
crumble & wattle seed ice cream

Three spiced fig parfait with
Davidson plum, ginger aniseed
crumble & pistachio jaconde

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