

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’Craig 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

Five hour premium service

Chandon Brut NV
Yarra Valley VIC

Chandon Brut Rose NV
Yarra Valley VIC

Scotchmans Hill Sauvignon Blanc
Bellarine Peninsula VIC

Boat O’Craig 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



Seasonal Cocktail Menu

Canapés – choose six

Paddock

Confit Hazeldene chicken w achiote, totopos, salsa roja & coriander (df)

Roaring Forties lamb backstrap, smoked potato fondant, parsley, razerback mustard & aioli (gf)

Valenca free range masterstock pork belly, five spice & xo sauce (gf, df)

Seared pure black wagyu beef carpaccio w nigella lavosh, salsa verde & fried capers (df)

Wimmera duck, quince, star anise pithivier & fig jam

Ocean

Tuna sashimi w brioche, dill, fennel & cucumber

Fraser Island spanner crab w apple, tamarind & semolina souffle (df)

White anchovy w grilled capsicum, rye croutons & gribiche

Lease 65 oysters w shima wasabi, nori, finger lime caviar & lime

Octopus a la plancha w gazpacho gel & fried capers (gf)

Chocolate truffle cake, ha

Confit trout w fish skin tostada, corn puree & olive dust

Garden

Tomato macron w spiced ricotta, basil & almond (gf, v)

Harissa beetroot & eggplant fritter w pickled radish & capsicum aioli (gf, v)

Steamed bao bun w teriyaki mushroom, ginger & black vinegar (v)

Paneer tikka w beetroot labneh, pomegranate & mint (v)

Jackfruit bun w lemongrass, spring onion & sesame oil (v)

Cassava cracker w grilled rockmelon & oregano infused tofu (vgn)

Dessert

Green tea opera slice (gf)

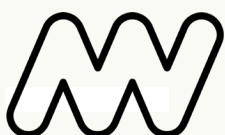
Raspberry tart cremeux

Mango passionfruit profiterole

Chocolate delice, vanilla sponge & mint tuille

Includes a three-hour beverage service with your choice of one varietal of sparkling, white & red wine, two standard & one light beer, one cider and selection of soft drink.

Contact our team for full details, to discuss upgrading your beverage package, or for add-ons including cocktail on arrival.



Seasonal Gala Menu

Entrée – choose one

Rannoch farm quail, gribiche, asparagus & VSOP jus (gf)

Octopus a la plancha w watercress puree, candied pineapple & pistachio ragout (gf, df)

Chicken & eel terrine w chicken parfait, piccalilli, truffle butter & olive sourdough

Pure black wagyu beef carpaccio, thyme oil, horseradish, capers & bush tomato (gf, df)

Valenca free range pork belly, fennel jam, hazelnut & mulberry gin (gf)

Butternut pumpkin agnolotti w spinach puree, fennel & pine nut beurre noisette (v)

Teriyaki glaze watermelon w kimchi cucumber, pickled daikon, grapes & shaved carrot (gf, vgn)

Dessert – choose one

Anvers white chocolate & cherry mousse, chocolate crumble & sable (gfo)

Lime & bergamot cream chiboust, summer berry compote & Breton

Apricot & hazelnut tart w Anvers dark chocolate mousse (gf)

Australian cheese selection of Milawa blue, Bay of Fires clothbound cheddar, Barossa Valley baby bert, nigella bark, fig jam, nuts & dried fruit (gfo)

Main – choose two, alternating

Free range chicken breast, romesco, summer vegetable pesto, grilled pimentos & Pedro Ximénez jus (gf, df)

Bass Strait trout, pearl barley, spring peas, macadamia & grilled lime (gf)

Cone Bay barramundi, sour curry, lotus root, baby corn & Asian herb salad (gf, df)

Roaring Forties lamb rack w oregano crust, skordalia, dolmades & stifado jus

Wimmera duck breast, rhubarb, butter bean puree, radish & cocoa nib jus (gf, df)

Cape Grim eye fillet, smoked potato, cauliflower puree, baby carrots & native pepperberry jus (gf)

Wild mushroom strudel w goat's cheese, corn puree, red pepper & lilly pilly preserve, roquette & pickled shallot (vgn)

Spring green risotto w asparagus, broad bean, spring peas, lime & Yarra Valley brie (gf, v)

Includes a three-hour beverage service with your choice of one varietal of sparkling, white & red wine, two standard & one light beer, one cider and selection of soft drink.

Contact our team for full details, to discuss upgrading your beverage package, or for add-ons including cocktail on arrival.

