



# PRIVATE SUITE MENU

## CANAPÉS

Fresh seafood - Noosa prawns, classical rose tomato brandy dipping sauce, lemon wedges (GF)  
Freshly shucked natural Tasmanian oysters  
Smoked Salmon

Swiss cheese, belly bacon, wagyu beef, buttermilk slider bun, homemade tomato ketchup  
charred lamb cutlets with fresh minted salsa, preserved lemon yoghurt

Individual lamb korma with couscous

Thai vegetable and rice vermicelli spring rolls with palm sugar, chili, lime, coriander dipping sauce (DF, V)  
Spinach and ricotta pastizzi with a caliante sasma

Pure beef cocktail sausage rolls, flaky pastry with smoky tomato  
Our signature baby, deep pot beef and Barossa shiraz pies with homemade ketchup

## THEN TO FINISH

Baked Catalan egg custard tartlets, fine icing sugar  
Rum custard filled bombolini rolled in cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.  
This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menu inclusions may be subject to change.