



PRIVATE SUITE MENU

ON ARRIVAL

Chilled seafood bento, seared scallop, Noosa prawns, Tasmanian oysters, salmon nigari rolls, deli tuna and cucumber roll, condiments (GF)

Mr Wong's vegetable and vermicelli spring rolls with sweet Vietnamese chilli and coriander dipping sauce (V, DF)

Warm shaved leg ham, double Swiss, dill pickled cucumber, dijonaise in a buttermilk bun

SUBSTANTIAL

My barbecue plate

Salt and pepper fine dining lamb cutlets together with a pork, veal and parsley chipolata, roasted chick pea, tomato, buck wheat salad with cucumber yoghurt (GF)

Teppanyaki style stem ginger, garlic tiger prawn tails and satay Malaysian chicken skewers

LATE AFTERNOON

Farmhouse triple crème brie, strawberries, tomato relish with sprouted lavosh

SOAKERS

Our 'signature' baby, deep pot beef and Barossa shiraz pies with homemade ketchup

Warm, baby New York raspberry jam filled doughnut holes, cinnamon sugar



MENU UPGRADES

STANDARD UPGRADES | SMALL BITES

\$10 per person (select 2)

Red duck boa, cucumber, greens and light chilli jam

Japanese style tempura prawn tails with wasabi mayonnaise

Crispy soft shell crab with palm sugar, coriander, sticky sweet Vietnamese chilli sauce

Black mushroom and vegetable spring rolls with sticky chilli jam

Raspberry, lemon madeleine cake with fresh berries

Belgian milk chocolate mousse

PREMIUM UPGRADES

\$20 per person (select 2)

Charred lamb cutlets with fresh minted salsa and preserved lemon yoghurt

Natural, large Tasmanian oysters with lemon (GF)

Ocean king prawns, peeled tails with brandy rose sauce and lemon (GF)

Barbecued prawn tails, sticky coriander and chilli dipping sauce (GF)

Old school breaded large prawn tails, caper mayonnaise and lemon



CELEBRATION CAKE MENU

Cakes are decorated and complete with your individual message and candles are supplied.
All of our cakes are made by our patisserie team, fresh, especially for you and your party.

18CM ROUND CAKES - \$40.00
EACH (UP TO 8 GUESTS)

Chocolate Heaven

Dense dark chocolate mousse, a layer of crunch, mud cake base, rich chocolate ganache

Bianco eNero 'Triple Chocolate'

Layers of chocolate sponge, white and milk chocolate mousse, gold marble glaze

Tiramisu

A creamy take on a classical Italian dessert, mascarpone, coffee brulee, drunken sponge cake

Berry Delight

Mixed wild berry mousse, vanilla crème, almond biscuit base, berry mirror

Banana, Pineapple and Caramel

Moist hummingbird, silken caramel butterscotch centre, coconut threads

Baked Berry Cheesecake

A classic New York style baked cheesecake, topped with mixed berries, atop a biscuit base

30CM ROUND CAKES - \$80.00
EACH (FOR UP TO 18 GUESTS)

Chocolate Mud Cake

Classic dark, rich and decadent, capped with a dark, milk chocolate ganache

Classic Vanilla Sponge

English classic, layered fresh eff sponge, strawberry jam, chantilly cream, fresh strawberries

Baked Raspberry Cheesecake

A classic New York style baked cheesecake, topped with plump raspberries, atop a biscuit base

Baci Torte (GF)

White chocolate and almond cake, white chocolate, hazelnut mousse, coffee ganache

Baci Torte | Orange and Almond (Middle Eastern Style) (GF)

Ground almonds, poached oranges, orange syrup, marmalade almond flakes

Or,

Baci Torte | Chocolate Dianne 'Triple Chocolate'

Chocolate sponge, white and bittersweet chocolate mousse, chocolate drizzle

Or,

Baci Torte | Chocolate Bounty

Dreamy chocolate and coconut mousse, coconut jaconde biscuit sponge, chocolate mirror