



STANDARD ON THE GREEN COCKTAIL MENU

\$49.50 PER PERSON

ON ARRIVAL

Artisan salumi, air dried, hot smoked, salted & cured meats, duckling, smoked pork belly & truffle pate, vintage cheddar with English style onions, dill cucumbers, mustard pickles, relishes, chutneys
assorted stone baked breads (GFO)

Double cheese, smoky bacon, wagyu beef on a soft buttermilk bun with green tomato jam

LUNCH

A piccolo corn, zucchini & goats curd frittata topped with a light chilli chutney (GF)

A tartlet of wood smoked chicken breast, roasted ratatouille, basil pesto, parmesan chards (GF)

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

HOT SELECTION

Singaporean spiced curry puff with cucumber yoghurt (V)

Nonna's truffle, mushroom, fontina cheese arancini with pepper mayo (V)

Our 'signature' baby deep pot beef & Barossa shiraz pies w homemade ketchup

Peppered beef carpaccio, potato rosti, classic béarnaise, cress (GF)

Potato strung black tiger prawn tail, sriracha aioli (GF)

SOAKERS

Beef cocktail sausage rolls, flaky pastry with smoky tomato

Warm coconut & Swiss milk chocolate 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 1st June 2019 – 31st December 2019. Prices and menus inclusions outside of this time are subject to change.