

M SILVER Menu

ON ARRIVAL FOOD STATION

Salumi, cured and air dried meats, pure pork sopressa, prosciutto, bresaola, lombo and pancetta picante GFO

Vegetable morsels, plump figs, dolmades, rainbow olives, pulled mozzarella, vintage cheddar, triple crème brie, house made dips, stone baked breads, grissini GFO

ELEGANT TRAY SERVICE

Noosa prawn tails together with fresh Tasmanian salmon nigiri, roasted garlic and soy mayo, cress GF

Buckling breast, picked coriander, chilli, cucumber and shallot ribbons, black rice paper GF

Blue cheese, pumpkin and chive portuguese baked egg custard tarts v

Freshly shucked Tasmanian oysters, picked blue swimmer crab, wasabi mayo, Japanese salsa GF

Sticky pork belly, sweet bbq plum, toasted sesame, fermented red and white cabbage salad

Spiced NQ barramundi, vegetable and vermicelli spring rolls with Vietnamese palm sugar and coriander dipping sauce GF | DF

Salt and pepper lamb cutlets, smashed hommus, mint and red onion compote, pomegranate syrup GF | DF

SWEET TREATS FOOD STATION

Beautiful individual desserts, milk chocolate dipped profiterole tower, sea salted chocolate and hazelnut pate tartlets with fresh raspberry

Kaffir lime, lychee and coconut panna cotta with a lime jelly

Raspberry jam filled baby doughnut rolled in cinnamon sugar

SILVER *Beverages*

SPARKLING WINE

Domaine Chandon NV (Yarra Valley, VIC)

WHITE WINE

Twin Islands Sauvignon Blanc (Marlborough, NZ)

Wirra Wirra Scrubby Rise Chardonnay (McLaren Vale, SA)

RED WINE

La Maschera Rosé of Granaxia (Limestone Coast, SA)

Yalumba Barossa Shiraz (Barossa Valley, SA)

BEER & CIDER

James Boags Premium Light

KIRIN

XXXX Gold

James Squire Orchard Crush Apple

NON ALCOHOLIC

Mount Franklin Still Water

Assorted Soft Drink

Orange Juice