

# BRC VIP EXECUTIVE FUNCTION

## CANAPÉ STATION (served by your butler)

Artisan charcuteria, air dried, hot smoked, salted & cured meats, spanish jamon, grana, with english style brown pickled onions, dill cucumbers, mustard pickles, relishes, chutneys, assorted stone baked breads (gfo)

## ROAMING (elegant tray service)

Flash fried tempura dipped bug tail, creamy sriracha aioli, soft brioche, butter lettuce

A fresh SA pacific oyster, japanese salsa, soy, sesame varnish (gf, df)

Hoi sin glazed, duckling pancake, cucumber, red onion, picked coriander

Thai vegetable & rice vermicelli spring rolls with dark palm sugar, chilli, lime, pink ginger dipping sauce (v df)

Twice baked, goats curd, pumpkin, chive savoury portuguese egg custard tart (v)

Hand rolled, creamy gorgonzola n' fontina arancini w fermented black garlic & truffle aioli (v)

Sous vide, flat pork belly, soy, sesame, japanese pickled stem ginger, (gf)

Tempura dipped, filled zucchini flowers, morocan spices, pomegranate syrup (v)

Barbequed noosa prawn tails, butterflied 'aglio, olio e pepperoncino ' rolled in olive oil, smashed garlic, fresh chilli (gf)

Charred, argentinian fine dining lamb cutlet painted w chimichurri (gf)

## FROM A STATION (butler service)

Gnocchetti in grana 'scavata' (served from the parmesan wheel)

Soft potato dumplings, Italian summer black truffle, clotted cream, baby spinach (v, gf)

## AFTERNOON SOAKERS (elegant tray service)

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

Baked crème catalan, candied fresh bathonga pineapple' bundy' rum caramel

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 2021 – 31<sup>st</sup> August 2021. Prices and menus inclusions may be subject to change.