

Menu

Welcome Champagne and Caviar Stand

Black Pearl Sterling White Caviar, Cream Fraiche, Chive Potato Blinis

Oysters and Cooked Prawns on Ice Bar

Skull Island Cooked Tiger Prawns, Powdered Balsamic and Honey Seasoning, Lemon

Moonlight Flats Rock Oysters, Toulouse Sausage Jam, Lemon and Fresh Black Pepper

Noodle Bar Cooked to Order

Hokkien, Soba or Vermicelli with your choice of Chicken, Beef or Pork

Served with Vegetables and XO Sauce, Teriyaki, Lime Gochujang, Sweet Chilli, Soy

Risotto Bar

Roast Pumpkin, Asparagus, Onion Jam, Bulgarian Feta, Sage

Smoked Chicken, Baby Spinach, Chard Corn, Parmesan

Yogurt Braised Lamb, Peas, Mint, Crème Fraiche, Fried Capers

(These will be rotated throughout the evening)

Smoked Bar

Smoked Chicken Wings, Chipotle Mayonnaise, Toasted Sesame

Smoked Patty, American Cheese, Diced Onions, Burger Sauce, Dill Pickle

Smoked Brisket Burnt Ends, Honey Mustard, Fried Capers, Pickled Eschalots

Salad Bar

Char Grilled Kent Pumpkin, Semi Dried Cherry Tomatoes, Arrowhead Spinach, Snake Beans, Pomegranate Molasses

Poached Chicken, Grilled Broccolini, Bacon Bits, Toasted Almonds, Bronzed Fennel, Salad Cream

Heritage Tomato, Baby Quakes, Pickled Green Olives, Wild Rocket, Tri Coloured Quinoa, Marinated Feta, Lemon Dressing

Celeriac and Kale Raw Slaw, Apple Batons, Napa Cabbage, Baby Radish, Capers, Avocado Green Goddess Dressing, Pickled Chilli

Dessert Bar

Choux Bun, Orange Blossom Cream, Candied Orange Zest, Dark Chocolate Ganache, Almond Crunch

Pavlova Verrine, Mango Mousse, Coconut Ganache, Passion Fruit Coulis, Fresh Raspberries

Kids

Crumbed Flat Head Goujons, Tartare Sauce, Lemon

Cheese Burgers, Cheddar Cheese, Ketchup

Honey Soy Chicken Meatballs

Kids Dessert Bar

Pop Corn Machine, Soft Serve Machine, Lollies