

BOARD ROOM MENU



black truffle
catering

Entree

Moreton bay bug raviolo with chestnuts, black barley, truffle beurre noisette and fried gremolata

Smoked duck breast with maple labneh, toasted grains, oats, shallot and fennel sherry dressing

Pressed pork terrine with tamarind chilli caramel, green mango salad and toasted coconut

Miso butternut pumpkin with sesame snake beans, crisp nori, ponzu, pepitas and white soy dressing (veg)

Wagyu bresaola, taro remoulade, fried haloumi, rockmelon shoots and freeze dried lime

Yuzu cured ocean trout with avocado, horseradish, popcorn and baby coriander

Masterstock pork belly with puffed crackle, apple aioli and green bean slaw

Endive, witlof and caramelised onion tarte tatin, goats curd, red elk lettuce, honey and white balsamic (veg)

Main

Roast beef fillet, smoked carrot puree, potato terrine, caramelised shallots and sauce bordelaise

Crisp skin barramundi with cauliflower silk, caponata, fried basil and herb oil

Slow roast lamb shoulder with soft white polenta, cavolo nero, parmesan and sage pangrattato and lamb jus

Broccoli, hazelnut and parmesan rotolo with raisin puree, mascarpone cream and watercress (veg)

Cape grim beef cheek with parsnip puree, raisins, kale and freekeh pilaf and oxtail jus

Blue eye cod with braised haricot beans, chorizo, fennel and tomato fondant and herb salad

Roast chicken ballotine with nettle butter, garlic yoghurt, marinated artichokes and mustard flowers

Spiced cauliflower with roast dutch carrots, broccoli cous cous, coconut yoghurt toasted nuts and curry oil
(veg)

Includes bread rolls and butter portions

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Dessert

Triple chocolate cream with vanilla meringue and freeze dried raspberries

Salted caramel tart with café latte cream, galliano strawberries and manuka honey flakes

Green apple panna cotta with cinnamon tuile, toasted hazelnuts and blood orange syrup

Valrhona chocolate fondant with caramelised banana, crepe dentelle flakes and vanilla bean ice cream

Orange semolina cake with butterscotch wafer, pistachio floss and cointreau glaze

Vanilla honey ice log with pineapple orange melange, sauce anglaise garnished with micro mint

Packages

Requires onsite chefs and waiters

Onsite chef, wait staff, and hire equipment at additional cost. min 20 people

Two Course Sit Down Meal \$55.00 per person

Three Course Sit Down Meal \$69.95 per person

Alternative meal \$3.00 per course, per person

Service Staff

Onsite Chef, Waiters and Bar Staff bring the function to life.

Waiters [Monday to Friday] \$45.00 hour

[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Bar Staff [Monday to Friday] \$45.00 hour

[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Chefs [Monday to Friday] \$55.00 hour

[Saturday] \$60.00 hour; [Sunday] \$65.00 hour; [Public Holidays] \$95.00 hour

*All service staff are minimum 4 hours per event. Additional cost may apply if function runs overtime.
For large functions and events a Function Supervisor will be required at additional cost.*