BOARD ROOM MENU

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, cavelo 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, marinaded 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

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**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

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**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.