

Canapé menu

In addition to your set menu, choose from below, to be served cocktail style at the start of your event.

Oysters, pepper, lime

Cured pork croquettes, aioli

Potato crisps, taramasalata

Beef tartare, tendon

Mini cheese tart, romesco

Smoked mussel, goats curd, crouton

Witlof, spring onion, green goddess, fried quinoa

2 choices \$6 per person

3 choices \$9 per person

5 choices \$14 per person

Set menu

\$85pp

First course

This will be served to the middle of the table on arrival and is designed to stimulate conversation between guests.

Selection of salumi and terrine

Escabeche of seasonal vegetables

Local or house made cheese

Second course (choose two)

We offer all of these dishes to be served La Famiglia (shared) or as an alternating individually plated main.

Smoked duck, preserved orange, coal roasted beetroot, red chard

Roasted pork rack, pumpkin, sage, curd

Coal roast porterhouse, crushed potatoes, béarnaise,

Salt baked salmon, grilled broccolini, beurre blanc

Mushroom pithivier, tomato relish, chicken jus (optional) - Veg

Winter veg barigoule, braised lentils - Vegan

Sides (choose two)

Regardless of menu choice these will be served to the centre of the table for all guests to share.

Hand cut chips, with black garlic aioli

Leaf salad, ricotta salata, lemon dressing

Roasted carrots, harissa, labne

Farro, cucumber and herb salad

Fennel, pea, mint and feta slaw

Dessert (choose one)

Shared Dessert Platter (Dining Room options)

Plated Cake (Flourless Chocolate, Orange and poppy seed or seasonal fruit cheesecake)

Additional items

Served La Famiglia to the middle of the table or as roaming items to encourage dancing, mingling and a fantastic event.

Cheese course available as an additional extra \$10/person

Selection of petit fours \$8/person

Selection of fresh loose leaf teas and coffee (ordered individually by guest) \$4/person