



— *by Mani* —



Catering Menu 2026

Vesta Catering provides Fine Dining catering options presenting exquisite European cuisine for events in Canberra & the surrounding areas.

We offer a variety of different packages & food options for various events.

We are always happy to discuss options and tailor a menu adjusted to your requirements.

For enquiries, contact us at
info@vestacatering.com.au
Or call us on 0426 682 334



vestacatering.com.au



[@vestacatering](https://www.facebook.com/vestacatering)



[@vestacatering](https://www.instagram.com/vestacatering)

Corporate Packages

Morning Tea Package - \$14pp

1x Baked item
Fresh seasonal fruit platter

Standard Lunch Package - \$24pp

2x Pieces of sandwich/wrap/baguette
Fresh seasonal fruit platter

Premium Lunch Package - \$29pp

2x Pieces of sandwich/wrap/baguette
Fresh seasonal fruit platter
1x Baked item

Deluxe Lunch Package - \$40pp

2x Pieces of sandwich/wrap/baguette
Two selections from the Sides / Salads
Sausage Rolls OR spinach & feta frittata
Fresh seasonal fruit platter

All Day Conference Package - \$55pp

(Min: 20pax)

Morning Tea:

Fresh seasonal fruit platter
Roast zucchini & capsicum frittata
1x Baked item (Chef's selection)

Lunch:

Selection of sandwiches/wraps/baguettes (2 pieces pp)
1x Salad choice

Afternoon Tea:

2x Baked items (sweet/savoury)



Morning & Afternoon Tea

Baked Items - 6.50pp

Assorted mini danishes (V)	Assorted flavoured friands (GF/V) Almond based
Assorted freshly baked muffins (V)	Mini homemade sausage roll (DF)
Fresh croissant (V)	Dark chocolate brownie (GF/DF/V)
Chocolate croissant (V)	Freshly baked scones with cream & jam
Vegan raspberry croissant (DF/Vg)	Banana bread with maple syrup & butter
Mini portuguese tarts	Dark chocolate mousse tartlet
Mini stuffed doughnut balls (Assorted flavours)	Vanilla custard & berry tart
Mini carrot cake	Lemon curd tartlet
	Spinach & feta triangles

Bakery & Brunch Selection

- Roast Zucchini & Capsicum Fritter (GF/V) - \$8pp
- Mediterranean Vegetable Quiche (V) - \$8pp
- Bacon & Emmental Cheese Quiche - \$8pp
- Ham, Cheese, & Tomato Croissant - \$9pp

Mixed Sweet Platter - \$15pp

Mini chocolate brownie / Lemon meringue tarts / Vanilla custard tartlet

Mixed Savoury Platter - \$15pp

Mini sausage rolls / Spinach & feta triangles / Mini vegan spring roll

Fruit & Healthy Options

- Fresh seasonal fruit platter - \$10pp (GF / DF / V)
- Coconut & berry chia pudding - \$9pp (GF / DF / Vg)
- House made granola, yoghurt, honey & berries - \$8 (V)

Corporate Breakfast

Executive Breakfast Selection

Smoked Salmon & Dill Cream Cheese Bagels - \$14pp

Bacon & Egg Brioche Rolls - \$12pp

Truffle Scrambled Eggs on Sourdough - \$14pp

Avocado, Feta, & Tomato Bruschetta (V) - \$12pp

House-Made Granola Pots with Greek Yoghurt & Berries - \$10pp

Healthy Corporate Breakfast Options

Coconut & Berry Chia Pudding (GF/Vg) - \$9pp

Green Smoothie Bowls with Granola & Fruit (Vg) - \$12pp

Quinoa Breakfast Bowls with Soft Egg & Greens (GF/V) - \$14pp

Overnight Oats with Honey, Nuts, & Berries (V) - \$9pp

Fresh Cold-Pressed Juices & Wellness Shots - \$7pp

Hot Breakfast Buffet Options

Herb Roasted Breakfast Potatoes - \$6pp

Scrambled Eggs with Chives - \$6pp

Grilled Bacon & Chicken Chipolatas - \$8pp

Roast Mushrooms & Thyme - \$6pp

Baked Beans with Smoked Paprika - \$5pp

Mini Croissants & Danish Pastries - \$7pp

Freshly Brewed Coffee & Selection of Teas - \$5pp

Hot Breakfast Items

Bacon & egg roll/sandwich - \$10

Poached eggs, spinach, roasted tomato & sourdough (V) - \$10

Smoked salmon benedict, spinach & hollandaise - \$12

Truffle scrambled eggs on sourdough (V) - \$10

Shakshuka - baked eggs, spiced tomato & capsicum (GF/V) - \$12

Herb omelette, goats cheese, spinach & herbs (GF/V) - \$12

Avocado salsa on sourdough & chilli jam (Vg) - \$10

Sweet potato hash, kale, poached eggs & avocado (Vg) - \$12

Quinoa breakfast bowl, roasted vegetables & soft egg (GF/V) - \$12

Zucchini & corn fritters, avocado salsa, & lime yoghurt (V) - \$12

Breakfast Packages

Standard Breakfast Package - \$15pp

Greek Yoghurt with Strawberry Confit & Granola

And choice of:

Cheese & Tomato Croissant

Freshly Baked Scones with Fresh Cream & Strawberry Jam

Breakfast Package - \$18pp

Ham & Cheese Croissants

Greek Yoghurt, Granola, & Fresh Berries

Mixed Fresh Fruit Platter

Premium Breakfast Package - \$22pp

Bacon & Egg Roll with Tomato or BBQ Sauce

Fresh Seasonal Fruit Platter

1x Baked Item

Vesta Corporate Add-ons

Barista Coffee Station - From \$350

Fresh Juice & Smoothie Bar - From \$12pp

Live Omelette or Egg Station - From \$18pp

Chef-Attended Breakfast Service - \$80 per hour

Fresh Fruit & Pastry Towers - From \$14pp

Light Lunch

Assorted Fresh Sandwiches / Wraps / Baguettes - \$10

(1 Piece per person)

Assorted Fresh Sandwiches / Wraps / Baguettes - \$16

(2 Pieces per person)

Roast chicken, cos lettuce, sun-dried tomatoes, & mayonnaise (DF)

Prosciutto, rocket, tomato, mozzarella, & salsa verde

Roast beef fillet, capsicum, mustard, & swiss cheese

Chicken schnitzel, avocado, lettuce, & mayonnaise (DF)

Pastrami, red onion, cucumber, avocado, & swiss cheese

French ham, swiss cheese, tomato, & butter

Falafel, avocado, rocket, & tomato (DF/V)

Roasted pumpkin, feta, & spinach (DF/Vg)

Egg, lettuce, crudités (DF/V)

Smoked Salmon, cucumber, avocado, & cream cheese

Fresh Salads (Individually Packed)

Quinoa, brown rice, sprouts, & ginger
with a choice of chicken, salmon, or tofu (GF / DF)

\$18

Classic chicken caesar (GF)

\$20

Moroccan style couscous salad (DF)

With chicken - \$20

With salmon - \$25

With tofu - \$20

Roasted pumpkin, quinoa, spinach, & feta (GF)

\$20

Wellness Bowls (Individually Packed)

Brown rice, quinoa, pickled ginger, soybean, cherry tomato,
cucumber, red onion, baby radish, wild rocket leaves, avocado
& vinaigrette

With chicken - \$20

With salmon - \$25

With tofu - \$20

Grazing Platters

Antipasto Platter - \$19pp

Assorted cured meats, pickles, & hard cheeses
(Served with assorted crackers)

Cheese Platter - \$16pp

Selection of European & local farmhouse cheese
(Served with assorted crackers, quince jam, & fruits)
(GF/V)

Bread & Dips Platter - \$16pp

Assortment of Sourdough, Pita, & Turkish with dips

Crudités Platter - \$16pp

An arrangement of sliced vegetables

Mediterranean Grazing Platter - \$26pp

Farmhouse cheeses, cured meats, selection of dips, crudités &
pickled vegetables

South American Style Grazing Platter - \$26pp

Spiced meats, corn tortillas, guacamole, & assorted dips,
spiced black beans, & assorted sauces

Grazing Tables

We can design a full grazing table to suit your event.
Please contact us so we can put something together that suits
your needs & provide a customised quote.

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Lunch & Dinner Buffets

Every buffet event is accompanied with freshly baked bread & cultured butter.

Dessert can be included in the buffet for an additional \$10pp.

Menu options may be affected by product availability & season.

Minimum 12 pax.

Lunch or Dinner Buffet - \$50pp

Freshly baked bread & cultured butter

1x Protein choice

1x Hot Side choice

1x Salad choice

(Optional dessert +\$10)

Premium Lunch or Dinner Buffet - \$65pp

Freshly baked bread & cultured butter

2x Protein choice

1x Hot Side choice

1x Salad choice

(Optional dessert +\$10)

Deluxe Lunch or Dinner Buffet - \$75pp

Freshly Baked Bread & Cultured Butter

2x Protein Choice

1x Meat free - Vegetarian/Vegan

1x Salad Choice

1x Side Choice

1x Dessert

Please Find Menu Options Below

If you have any requests for menu items, please let us know to see if we can accommodate.

Protein Options

Meat Proteins

Traditional beef bourguignon (GF)
Chicken supreme, roasted mushrooms, & mustard Sauce
Coq au Vin (red wine braised chicken maryland & speck) (GF/DF)
Roasted beef sirloin with sauce bordelaise (GF)
Traditional Italian style porchetta (GF/DF)
Oven-baked salmon, cherry tomato, & fennel (GF/DF)
Grilled lamb cutlets with salsa verde (GF/DF)
Traditional beef lasagne
Lamb Shanks with Paris Mash & Roasted Vegetables

Herb & Garlic Roast Chicken with Red Pepper Jus (GF/DF)
Slow Braised Lamb Shoulder with Rosemary Jus (GF/DF)
Beef Cheek Bourguignon with Pearl Onions (GF)
Crispy Skin Barramundi with Lemon Butter Suace (GF)
Moroccan Spiced Chicken Tagine with Preserved Lemon (GF/DF)

Vegetarian & Vegan Proteins

Wild Mushroom & Truffle Risotto (GF/V)
Slow-roasted parmesan cauliflower (GF/V)
Roast vegetable lasagne (V)
Eggplant Parmigiana with Napoli Sauce (V)
Thai Green Vegetable Curry with Tofu (GF/Vg)
Chickpea & Pumpkin Tagine with Couscous (Vg)
Spinach & Ricotta Cannelloni with Basil Cream (V)

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | Vg = Vegan

Hot Side Options

Paris style mashed potatoes (GF)
Roasted potatoes with fine herbs & rosemary salt (GF/DF/V)
Green beans Almandine (GF/DF/V)
Mixed roast vegetables (GF/DF/V)
Creamy potato, rosemary, & garlic gratin (GF/V)

Truffle Parmesan Polenta (GF/V)
Saffron Pilaf Rice with Toasted Almonds (GF/DF/V)
Wild Mushroom Risotto with Parmesan (GF/V)
Charred Broccolini with Lemon & Garlic Oil (GF/DF/V)
Buttered Baby Carrots with Thyme honey Glaze (GF/V)
Mediterranean Roasted Eggplant with Herbs (GF/DF/V)
Creamed Spinach with Parmesan (GF/V)
Steamed Seasonal Greens with Lemon Butter (GF/V)
Roast Pumpkin with Sage and Brown Butter (GF/V)
Herb Butter Corn Coblets (GF/V)

Salad Options

Roast pumpkin, quinoa, & feta salad (GF/V)
Beetroot & spiced chickpea salad (GF/DF/V)
Roast pear, walnut, & parmesan salad (GF/V)
Orange & shaved fennel salad (GF/DF/V)
Green goddess salad (GF)
Tomato, cucumber, dill & Kipfler potato salad (GF/DF/V)
Baby gem lettuce, pickled eschalot & fine herbs (GF/DF/V)

Watermelon, Mint, & Danish Feta Salad (GF/V)
Charred Broccolini, Almond, & Lemon Salad (GF/DF/V)
Mediterranean Couscous Salad with Roasted Vegetables (V)
Rocket, Parmesan, & Balsamic Pear Salad (GF/V)
Asian Slaw with Sesame & Ginger Dressing (DF/Vg)
Roasted Cauliflower, Tahini, & Pomegranate Salad (GF/Vg)
Classic Chicken Caesar Salad with Crispy Croutons
Heirloom Tomato, Basil, & Bocconcini Salad (GF/V)
Quinoa Tabbouleh with Fresh Herbs & Lemon (GF/DF/Vg)
Crunchy Cabbage & Apple Slaw with Mustard Dressing (GF/DF/V)

Dessert Options

Gluten free custard tarts with seasonal fruits
(GF)

Apple & ginger crumble
(GF/DF/V)

Caramelised apple tarte tatin
(V)

Lemon meringue tart
(GF/V)

Traditional crème brûlée
(GF/V)

Vanilla crème brûlée
(GF)

Chocolate Fondant

Almond Franginpane Tart

Chocolate Brownies

Mixed Cake Slices



Canapé Packages

We can cater to any canapé or cocktail style event.

Staff can be provided, if needed.

Hot canapés are best prepared by our Chef on site.

Chef & Staff charges are in addition to food costs.

Between 1 and 3 pieces per person - \$6.5 per piece

Between 4 and 7 per person - \$6 per piece

8 pieces or more per person - \$5.5 per piece

Chef Charge - \$80 per hour

Assistant Chef Charge - \$60 per hour

Waitstaff Charge - \$60 per hour



Cold Canapés

Beef tartare & peppered mustard on toast
(GF/DF)

Smoked salmon & herbed cream cheese blini

Chicken liver pâté éclair & pickled eschalots

Parmesan shortbread, cheese fondue, & roasted capsicum
(V)

Bocconcini, Tomato, & Basil Crostini
(GF/V)

Pumpkin, Pepita, & Miso Tartlet
(GF/V)

Duck Terrine with Brioche Toast & Glazed Cherry
(GF/DF)

Pork Rillettes Crostini
(GF/DF)

French Ham & Herbed Cheese Mini Rolls
(GF)

Prosciutto, Salsa Verde, & Olive Crostini
Caprese Skewers

Bocconcini, Prosciutto, & Rock Melon Skewers with Mint Oil
Beetroot & Fetta Tartlets

Pumpkin Hummus with Toasted Seeds on Cucumber Cups

Salami, Olive, & Bocconcini

Grilled Zucchini, Feta, & Tomato Mini Rolls
(GF/V)

Cucumber & Smoked Hummus Bites
(V/DF/GF)

Selection of Sushi Rolls with Dipping Soy Sauce

Moroccan Spiced Lamb with Hummus served on Crostini

Smoked Atlantic Salmon on Corn Fritter with Dill Crème Fraîche
Tuna Tartare on Crispy Wonton with Sesame Seed & Avocado

Merimbula Rock Oysters with Lemon & Marie Rose *
Merimbula Rock Oysters, Finger Lime, & Shallot Vinaigrette *

* May vary from price listed, cost at Market Price

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | Vg = Vegan

Hot Canapés

Housemade mini beef sausage rolls

Vegan spring rolls

(GF/DF/Vg)

Pork croquettes with apple gel

(GF/DF)

Zucchini fritters, yoghurt, & mint sauce

(V)

Caramelised eschalot, goat curd, cress puff pastry tartlet

(V)

Cheeseburger Sliders

Korean Fried Chicken Sliders

Tandoori Chicken Sliders

Tandoori Paneer Sliders

Cheese & Beef Burger Slider with Caramelised Onion

Gruyère cheese croquettes

(GF/V)

Spiced Beef Meatballs

(GF/DF)

Crispy Pork Belly, Apple, & Tarragon

(GF/DF)

Chicken Goujons with Honey Mustard Sauce

(GF/DF)

Wild Mushroom Arancini

(GF/DF/Vg)

Pumpkin & Parmesan Arancini

(V)

Steamed Pork & Prawn Dumpling

Roast Lamb Skewers with Tzatziki

(GF)

Tandoori Chicken Skewers

(GF)

Lamb Kofte Skewers with Mint Yoghurt

(GF)

Curry Samosas

Creamy Chicken & Mushroom Vol-au-Vent

Seared Scallops in Green Coconut Curry

Steamed Pork Dumpling with Sesame Seed Soy Glaze

Cauliflower Pakoras with Mango chutney

Twice Cooked Pork Belly with Hoisin Sauce

Crispy Chicken Tenderloins with Spicy Plum Sauce

Three Cheese, Zucchini, Tomato, & Herbs Tart

Sweet Canapés

Assorted sweet profiteroles
(V)

Dark chocolate mousse tartlet
(GF/V)

Vanilla custard & berry tartlet
(GF/V)

Mini cherry clafoutis with sour cream
(GF/V)

Chocolate truffle balls
(GF/V)

Fresh fruit skewers
(GF/DF/Vg)

Assorted mini cheesecakes
(V)

Caramelised apple tart
(V)

Pear & frangipane tart
(V)

American chocolate brownies

Lemon curd tart

Belgian chocolate mousse

Profiteroles filled with pastry cream



Substantial Canapés & Signature Bowl Food

Substantial Cocktail Canapes

\$10 per item - Minimum 24 pieces per selection

Slow Braised Pulled Pork Sliders with Pickled Onion &
Apple Slaw

Tandoori Chicken Sliders with Mango Chutney, Mint
Yoghurt, & Crunchy Slaw

Mini Angus Beef Burgers with Houes Pickles & Smoky
Mustard Sauce

Danish Style Gourmet Hot Dogs with Crispy Onion &
Sweet Mustard

Croque Monsieur Toasted Mini Sandwiches

Halloumi Sliders with Beetroot Relish & Herb Slaw (V)

Salt & Pepper Calamari with Wild Rocket & Lemon Aioli

Lamb Kofta Sliders with Mint Yofhurt & Pickled Cucumber

Southern Fried Chicken Bao Buns with Asian Sesame
Slaw

Mini Beef & Red Wine Pies with Tomato Relish

Charrgrilled Vegetable Focaccia Bites with Basil Pesto (V)

Korean Fried Chicken Sliders with Sesame Seed Cabbage
Slaw

Crispy Pork Belly Bites with Apple & Fennel Salad

Truffle Arancini with Parmesan Cream (V)

Mini Wagyu Beef Brisket Rolls with Smoky BBQ Glaze



Substantial Canapés & Signature Bowl Food

Signature Bowl Food & Gourmet Meals

\$20 per item - Minimum 20 guests per selection

Butter Chicken with Fragrant Basmati Rice (GF)

Pumpkin & Cashew Curry with Coconut Rice & Coriander
(GF/Vg)

Thai Beef Salad with Fresh Herbs, Chilli, & Lime Dressing
(GF)

Wild Mushroom Polenta with Parmesan & Thyme (GF/V)

Beer Battered Fish with Crinkle Cut Chips & Tartare Sauce

Eight-Hour Slow Roasted Lamb Shoulder with Israeli
Couscous & Pomegranate

Green Curry Barramundi with Baby Eggplant & Jasmine
Rice (GF)

Beef Cheek Bourguignon with Creamy Celeriac Mash

Mexican Chicken Burrito Bowls with Guacamole & Pico de
Gallo

Slow Braised Lamb Ragu with Pappardelle & Parmesan

Moroccan Chickpea Tagine with Saffron Rice (GF/Vg)

Crispy Skin Salmon with Herb Potatoes & Lemon Butter

Truffle Mushroom Risotto with Parmesan Crisp (GF/V)

Korean BBQ Beef Bowl with Steamed Rice & Kimchi Slaw

Tuscan Chicken Penne with Spinach, Garlic, & Parmesan
Cream

Formal Lunch or Dinner

All our formal event meals are served with freshly baked bread & cultured butter to start and side dishes to complement the meal.

Each menu is seasonally crafted & tailored to your needs.

Contact us & we can work together with you to assemble something delectable.

**Formal Two Course Meal
\$95**

**Formal Three Course Meal
\$120**

**Alternative Drop
Add \$5**

**Chef Charge - \$80 per hour
Assistant Chef Charge - \$60 per hour
Waitstaff Charge - \$60 per hour**

We are always happy to discuss options & tailor a menu adjusted to your requirements.

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Formal

Entree / Starters

Crispy Pork Belly, Baked Apple & Pears, Calvados Jus

Chargrilled vegetable salad, feta, native Australian herbs
(V/GF)

Arancini, truffle porcini mushrooms, saffron lemon aioli, toasted
parmesan
(V)

Caprese salad, sweet cantaloupe, honeydew, watermelon, buffalo
mozzarella, basil infused lemon oil
(V/GF)

Mediterranean salad, burrata, heirloom tomato, caprese, fresh basil,
vanilla lemon vinaigrette
(V/GF)

Maple glazed roast pumpkin, basil pesto, toasted almonds, herb oil
(VG/GF)

Goat cheese caramelised onion tart, apple celeriac remoulade,
balsamic glaze
(V)

Goat cheese souffle with roasted pear and walnut salad
(V)

Duck liver pâté, toasted brioche, sour cherry compote

Smoked duck breast, baby beetroot salsa, cherry glaze
(GF, DF)

Lamb croquettes, romesco sauce, smoked garlic aioli, mint

Peruvian ceviche, kingfish, prawns, citrus, herbs, and chilli
(DF/GF)

Seared tuna, soy sauce, red chillies

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | Vg = Vegan

Formal

Entrees / Starters Cont.

Ocean trout tartare, cucumber, apple, horseradish cream

Seared salmon, asparagus risotto, lemon butter

Smoked salmon, lemon avocado puree, quinoa salsa, wine jelly
(GF/DF)

Homemade cured salmon fennel salad, finger lime and blood orange
vinaigrette

Seafood salad, prawns, mango, avocado, citrus dressing
(DF/GF)

Grilled prawns, confit cherry tomato, broad bean salsa, lemon myrtle
aioli
(GF)

Seared scallops, cauliflower soubise, vegetable crumble, herb oil
(GF)

Pan-seared scallops, mango, saffron sauce

Squid salad, fennel, citrus

Crispy salt and pepper calamari with lemon garlic aioli
(GF/DF)

Crispy calamari, lemon aioli, mint pea salad



Formal

Mains

Wild mushroom risotto, asparagus, parmesan (V, GF)

Freshly made flat pasta tossed in a rich napoletana sauce, topped with confit cherry tomatoes, creamy ricotta cheese, fried basil, and finished with herb oil (V)

Mixed mushroom pithivier

A golden pastry filled with mixed mushrooms, accompanied by sweet potato mash, buttered peas, and drizzled with truffle broth (VG)

Spinach and pea risotto

Creamy risotto with spinach and peas, finished with confit cherry tomatoes and crispy fried leek. (VG)

Crispy teriyaki tofu and avocado rice stack

Layered crispy teriyaki tofu and avocado atop a rice stack, garnished with ribbon cucumber (GF/DF/Vg)

Herb-Roasted Chicken Supreme with crushed Kipfler potatoes, charred broccolini, confit cherry tomatoes, & rosemary thyme jus

Pan-seared chicken breast infused with lemon myrtle, served with cauliflower purée, glazed baby carrots, crispy kale, & native herb butter sauce

Slow roasted Moroccan chicken Maryland with saffron couscous, roasted eggplant, mint yoghurt, & preserved lemon reduction

Free-range chicken roulade filled with spinach & ricotta, served with roasted kipfler potatoes, seasonal greens, and creamy tarragon velouté

Satay tofu and mushroom with crispy shallots and peanut sauce

Grilled chicken, herb crusted kipfler potatoes, baby green vegetables, thyme jus (GF)

Mediterranean stuffed chicken, crushed kipfler potatoes, seasonal green vegetables, romesco sauce (GF)

Braised chicken maryland, fondant potatoes, charred onions, carrots, roasted garlic (GF)

Confit duck leg, braised cabbage, crushed baby potatoes, beets, mustard jus (GF)

Lamb Shanks with Paris Mash & Roasted Vegetables

Grilled Wagyu scotch fillet served with crushed kipfler potatoes, buttered asparagus, caramelised shallots, & rosemary peppercorn sauce

Grass-fed sirloin steak with pomme anna, roasted heirloom carrots, charred broccolini, & thyme infused jus

Mains Cont.

Mushroom and ricotta ravioli (V)

Chickpea battered eggplant stack, cherry tomato compote, toasted pine nuts, salsa verde, crispy basil
(V/GF)

Miso Glazed Beef Short Ribs, Paris Mash, & Chard King Brown Mushroom & Baby Green Vegetables

Slow-cooked Lamb Shoulder Blade with Baked Sweet Potato Mash, Warm Couscous Tabouli, Baby Vegetables, & Thyme Jus.

Lamb Racks with Celeriac Mash, Mint & Peas, Honey Carrots, & 'Bush Herb Jus'

Sous vide lamb rump, sweet potato puree, roasted root vegetables, rosemary jus
(GF)

Braised lamb shoulder roulade, celeriac mash, minted peas, couscous salsa, herb jus
(GF)

Cowra lamb loin, baked pumpkin puree, potato galette, charred broccolini, herb jus (GF)

Sous vide roast beef tenderloin, Paris mash, field mushroom, charred green vegetables, cherry tomatoes, pepper jus (GF)

Slow braised beef cheeks, parsnip mash, glazed baby carrots, truffle salsa
(GF)

Confit salmon, braised fennel, orange, saffron velouté Pan-seared crispy skin ocean trout, beetroot purée, citrus gel, dill oil Tasmanian grilled salmon, leek fondue, caviar cream, potato galette

Grilled salmon, baby potatoes, wilted spinach, saffron velouté, charred lemon (GF)

Crispy-skinned snapper, cauliflower purée, brown butter, capers, beurre noisette, lemon zest

Blue eye cod, asparagus, pea purée, shellfish foam

Pan-seared barramundi fillet with Baby Green Vegetables, Kipfler Potatoes, with Capers & Dill Lemon Burre Blanc Sauce

Formal

Desserts

Vanilla Bean Crème Brûlée

Classic set custard infused with vanilla bean, caramelised sugar crust

Dark Chocolate Fondant

Warm molten chocolate cake with cocoa nibs and vanilla ice cream

Lemon Tart

Buttery pastry filled with sharp lemon curd and torched meringue

Raspberry Delice

Layers of almond sponge, raspberry mousse and glaze

Chocolate Marquise

Silky dark chocolate marquise with raspberry coulis

Pavlova

Crisp meringue, whipped cream and seasonal fresh fruit

Tiramisu

Espresso-soaked savoiardi, mascarpone cream and cocoa

Poached Pear

Red wine-poached pear with vanilla mascarpone

Mango Coconut Panna Cotta

Set coconut cream with mango gel

Sticky Date Pudding

Warm date sponge, butterscotch sauce and cream

Apple Tarte Tatin

Caramelised apple tart with puff pastry

Strawberry Mille-Feuille

Crisp pastry layers with vanilla cream

Deconstructed Apple Crumble with Vanilla Bean Ice Cream