



2023
ALTERNATE DROP MENU

seafood station

MARKET BEST FRESH OYSTERS, COOKED PRAWNS, TASSIE SMOKED SALMON, BLUE SWIMMER CRAB CLAWS
w. Cocktail Sauce, Mignonette, Sourdough Baguette, Smoked Butter, Fresh Lemon

entrées

SLOW COOKED CHICKEN w. Creole Salad, Whipped Feta, Charred Broccolini, Pecans, Cranberries | GF

SMOKED BUFFALO MOZZARELLA & 'NDUJA SALUMI w. Tomato Salsa, Local Rocket, Flatbread

CURED SALMON w. Smoked Labneh, Heirloom Tomato, Sumac, Cracker

BEEF TATAKI w. Bonito Soy, Shitake Mushroom, Truffled Mayo, Sesame Tuille | DF

BYRON BAY WHIPPED RICOTTA TART w. Heirloom Tomato, Snow Peas, Lemon | V

JACKFRUIT TOSTADA w. Mex Beans, Lime Salad, Tomato, Chipotle Mayo | VE, GF, DF



- We can accommodate to most dietary requirements -

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN



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ALTERNATE DROP MENU

mains

BEEF EYE FILLET w. Potato Gratin, Textures of Onion

MOJO PORK CUTLET w. Sweet Potato, Spiced Broccolini | GF

LAMB SHOULDER TAGINE w. Herb Crust, Confit Eggplant, Rocket, Dukkah

HARISSA GLAZED SALMON w. Smoked Yoghurt, Cauliflower, Herb Salad | GF

SLOW COOKED CHICKEN w. Whipped Chic Pea, Chorizo & Roasted Peppers | GF, DF

ROAST EGGPLANT w. Confit Onion, Capsicum, Dukkah, Tomato, Chic Pea, Salsa Verde | VE, GF, DF

desserts

WHIPPED CHOCOLATE CREAM w. Scorched Almonds, White Chocolate, Coffee Soaked Savoiardi Biscuits

BUTTERMILK PANNA COTTA w. Sesame Almond Crumble, Strawberries, Mango Sorbet



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FEASTING MENU

meats

BLACK ANGUS SIRLOIN w. Textures of Onion | GF

MOJO PORK LOIN w. Sweet Potato, Charred Corn | GF

HARISSA GLAZED SALMON w. Smoked Yoghurt, Cauliflower, Herb Salad | GF

SLOW COOKED LAMB OF LEG w. Smoked Eggplant, Fall Farm Rocket, Dukkah | GF

ROAST EGGPLANT w. Confit Onion, Capsicum, Dukkah, Tomato, Chic Pea, Salsa Verde | VE, GF, DF

sides

BROCCOLINI & CARROTS w. Tzatziki, Lemon, Dukkah | GF

POTATO SALAD w. Gherkins, Capers, House Made Mayo | V, GF, DF

BABY SPINACH & BEET SALAD w. Confit Onion, Goat Cheese, Pecan Nuts | V, GF

**All side options can be made Vegan on request*

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COCKTAIL MENU

one-bite canapés

BRIOCHE TOASTIE w. 'Nduja Salumi, Fig, Labneh, Dukkah

CHORIZO SAUSAGE ROLL w. House BBQ Sauce

PRAWN BELLINI w. Cocktail Sauce, Chives, Parmesan Crumb

CRUMBED CHICKEN TONKATSU w. Bulldog Mayo, Sesame

TEQUILA CURED SALMON TOSTADA w. Pico De Gallo, Chipotle Mayo

BEEF TATAKI w. Japanese Mushroom, Truffle Mayo, Crostini, Chives | DF

GOAT CHEESE TART w. Caramelised Onion, Fresh Tomato | V

SWEET POTATO CROQUETTE w. Curry Emulsion | VE, GF, DF

ROAST PUMPKIN ARANCINI w. Tomato, Date & Apple Chutney | VE, GF, DF



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COCKTAIL MENU

substantial canapés

CHICKEN SLIDER w. Brioche Bun, Karaage, Chilli Cheese, Kewpie Mayo

PORK BUNS w. Steamed Boa, Tonkatsu, Shaved Cabbage, Bulldog Sauce

LAMB GYRO w. Pita Bread, Kofta, Feta, Yoghurt, Sumac Onions, Parsley, Lemon

NEW YORK DOG w. Mini Hot Dog Bun, Cheese Kransky, Mustard Pickle, Grated Cheddar, Fried Onions

MEXICAN JACKFRUIT SLIDER w. Mex Beans, Baby Cos, Slaw, Chipotle Mayo | VE, GF, DF

fork dish canapés

LAMB KOFTA w. Pita, Tzatziki, Greek Salad

CRUMBED WHITING w. Potato Salad, Tomato, Lemon | DF

PORK TONKATSU w. Cos Wedge, Shaved Cabbage, Bulldog Sauce, Kewpie Mayo

CHICKEN SKEWERS w. Chermoula Rub, Cous Cous, Tomato Salad, Cucumber Yoghurt

FRIED CAULIFLOWER w. Maple Chilli Glaze, Coconut Rice, Herb Salad | VE, GF, DF

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