

Buffet Breakfast menu



CONTINENTAL

*A selection of fresh juices
Assorted breads, bagels and pastries
Butter and preserves
Gypsy ham and Heidi Gruyere croissants
Assorted dry cereals and milk
Sliced seasonal fruits with yoghurts
Freshly brewed regular, decaffeinated coffee and a selection of fine teas*

Healthy start breakfast

*Apple, carrot, orange and grapefruit juices
Dried fruits
House made muesli with berry compote
Assorted energy bars
Low-fat bran muffins, dried cranberry and walnut bread
Freshly brewed regular or decaffeinated coffee and a selection of fine teas*

Fairview Breakfast Buffet

*A selection of fresh juices
Scrambled eggs with fine herbs
Smoked bacon
Veal and herb breakfast sausages
Roasted Rosemary potatoes
Assorted fruit yoghurts
Fruit skewers with lavender yoghurt
House made muesli with dried berries
Brioche, croissants, Vienna and raisin toast
Locally sourced preserves with cultured butter and cream cheese
Freshly brewed regular or decaffeinated coffee and a selection of fine teas*

Forest Brunch

*Apple, carrot, orange and grapefruit juices
Assorted breads, bagels, pastries and croissants
House cured salmon and hot smoked ocean trout
Air dried and cured cold cuts with local and international cheeses
Scrambled eggs with fine herbs
German style breakfast sausages
Eggs Benedict
Potato and fetta rosti
Semi roasted tomato and parmesan frittata
Buttermilk hot cakes with berries and cream
Seasonal sliced fruits*

Plated Breakfast menu



Fruit

*Whole fruits, hand selected from the seasons best
Tropical fruit skewers with lavender yoghurt
Fresh cut fruit salad with a lemongrass and orange soup
Citrus salad with orange, grapefruits and minted sugar syrup*

Sweet

*Breakfast cereals with whole, skim or soy milk
Bircher muesli and red wine poached pears
Vanilla poached fruits with clotted cream
Oatmeal porridge with cinnamon spiced pears
Buttermilk hotcakes caramelised bananas and candied walnuts
French toast with caramelised banana and khalua butter
Greek style yoghurt with berry compote*

Savoury

*Smoked and cured meats with assorted cheeses and rye bread
Scrambled eggs with fine herbs on buttered wholemeal bread
Free range egg omelette with gypsy ham and aged cheddar
Poached eggs, wilted spinach and hollandaise sauce on toasted sour dough bread
Herb and fetta rosti with smoked salmon and crème fraiche
Fried eggs, potato rosti, smoked bacon, slow roasted tomatoes and field mushrooms
Sautéed wild mushroom with garlic and fresh herbs on warm honey brioche
Croque monsieur, gypsy ham and Heidi Gruyère croissants
Roasted capsicum and zucchini frittata with a tomato and candied red onion compote*

Breakfast Beverages

*Freshly Brewed coffee, a selection of traditional and herbal teas
Fair trade coffee and teas
Chilled juice selection: apple, orange, pineapple, cranberry
The juice bar, freshly pressed juices with seasonal fruits and vegetables
Fruit and yoghurt smoothies with soy or skim milk*

Deluxe Conference Day Package menu



Arrival

Freshly brewed regular, decaffeinated coffee
A selection of traditional and herbal teas
Whole seasonal fruit display and assorted fruit and natural yoghurts

Morning and Afternoon tea

Spa

Assorted muesli and health bars
Lemonade and iced green tea
Sparkling and still mineral waters
A Selection of oven and sun dried fruits

Fitness

Fruit smoothies (two Flavours of the day)
Sparkling and still mineral water
Bowl of whole fresh fruits
Assorted power and muesli bars

Parisienne

Vanilla blended plunger coffee
Loose leaf teas
Fruit friands
Warm croissants with brie and ham
Still and sparkling mineral water

Mediterranean

Platters hummus, baba ganoush, pimento cream
Marinated olives
Roasted bell peppers and oven roasted tomatoes
Crisp breads and warm pita
Assorted soft drinks

Quick fix

Kit-Kat, M&M's, Picnic and Snickers bars
Natural confectionary snakes and sours
Toasted corn chips with medium spiced salsa and sour cream
Assorted soft drinks

Lunch

A full lunch buffet in Harvest restaurant

*Baker's basket of warm farm house breads
Assorted salads and dressings
Charcuterie display of smoked and cured meats*

*Daily hot food buffet;
a selection of the finest meat, poultry and vegetarian dishes from around the globe*

Petit pastries, cakes and desserts

*Cheese with crisp breads and dried fruits
The best fruit we can possibly source*

Standard Conference Day Package menu



On Arrival

*Freshly brewed regular, decaffeinated coffee
A selection of traditional and herbal teas
Whole seasonal fruit display*

Morning Tea

*Chef's daily selection of morning delights
Freshly brewed regular, decaffeinated coffee
A selection of traditional and herbal teas*

Lunch

*A full lunch buffet in Harvest restaurant
Baker's basket of warm farm house breads
Assorted salads and dressings
Charcuterie display of smoked and cured meats
Daily hot food buffet; a selection of the finest meat, poultry and vegetarian dishes from around the globe
Petit pastries, cakes and desserts
Cheese with crisp breads and dried fruits
The best fruit we can possibly source*

Afternoon Tea

*Fresh baked cookies
Freshly brewed regular, decaffeinated coffee
A selection of traditional and herbal teas*

Conference Break Selection menu



Spa

Add \$5.50 to the standard day conference package per person

Assorted muesli and power bars
Lemonade and iced green tea
Sparkling and still mineral waters
A Selection of oven and sun dried fruits

Fitness

Add \$6.50 to the standard day conference package per person

Fruit smoothies (two Flavours of the day)
Sparkling and still mineral water
Bowl of whole fresh fruits
Assorted power and muesli bars

Parisienne

Add \$7.00 to the standard day conference package per person

Vanilla blended plunger coffee
Loose leaf teas
Fruit friands
Warm croissants with brie and ham
Still and sparkling mineral water

Mediterranean

Add \$7.50 to the standard day conference package per person

Platters hummus, baba ganoush, pimento cream
Marinated olives
Roasted bell peppers and oven roasted tomatoes
Crisp breads and warm pita
Assorted soft drinks

Quick fix

Add \$7.50 to the standard day conference package per person

Kit-Kat, M&M's, Picnic and Snickers bars
Natural confectionary snakes and sours
Toasted corn chips with medium spiced salsa and sour cream
Assorted soft drinks

Morning and Afternoon Tea Selection menu



Create your own day conference package
(A minimum catering of 30 guests is required)

Sweet

\$7.50 per person
(Inclusive of Tea and coffee)

Assorted petit muffins
Carrot and ginger cake, cream cheese topping and toasted walnuts
Chocolate and cranberry brownies
Danish pastries
Tropical fruit skewers with lavender yoghurt
Warm scones with whipped cream and strawberry jam
Dried fruits and nuts

Assorted mini Chocolate bars	Add \$2.00 per person
Mövenpick Ice creams	Add \$3.00 per person
Fruit sorbets and gelato	Add \$3.00 per person

Savoury

Ham and Cheese mini croissants	Add \$4.50 per person
Fetta and spinach baked in filo	Add \$4.50 per person
Truffled potato soup with leek straw	Add \$3.50 per person
Chilli tomato gazpacho with basil pesto	Add \$3.50 per person
Mini Beef burger with lettuce, tomato, cheddar cheese	Add \$5.50 per person
Assorted Mini pizze'tta's	Add \$4.50 per person
- Tomato, basil and boconccini	
- Pepperoni and cheese	
- Potato and rosemary	
Finger Sandwiches	Add \$5.50 per person
- Cucumber	
- Ham and tomato	
- Smoked salmon with dill and sour cream	
- Curried egg and mustard cress	

Cheese

\$12.50 per person

Conference cheese platter; King Island red wax Cheddar, South Cape Camembert and Tasmanian Heritage Blue brie with dried and fresh fruits and assorted crisp breads

\$16.50 per person

The Boardroom Cheese plate; Aged organic Cheddar, Jindi Brie, Tarago River Shadows of Blue with sliced pears and toasted almonds

Networking Lunch Selection menu



Sandwich Lunch

*A choice of sandwiches, three salads with fruit and cheese platter
A choice of open baguette, thick sandwich, lavosh and Turkish breads
Wholemeal, multi grain, white or spelt*

Non Vegetarian

*Baked turkey breast, avocado and cranberry sauce
Slow roasted beef, oven dried tomatoes and grain mustard mayonnaise
Honey glazed ham, Roma tomatoes and cheddar slices
Smoked Salmon, King Island sour cream and chives
Tuna, green apples and mayonnaise
Tandoori chicken breast slices, cucumber and mint raita with picked coriander leaves
Sliced Hungarian salami, grilled eggplant and cheddar cheese*

Vegetarian

*King Island brie, oven roasted tomatoes and pesto spread
Marinated eggplant and zucchini with pimento cream
Grilled Portobello mushrooms, capsicum fillets and saffron aioli
Lettuce, tomato cucumber and carrot with cream cheese or house made mayonnaise*

Networking Lunch Selection menu



Standing Lunch 1

*Sugar pressed cucumber salad with roasted Cumin seeds
Chick pea roasted capsicum fillets dressed with preserved lemon and harissa
Chilled Tomato and cucumber gazpacho
Moroccan spiced chicken breast on French baguette,
Crusty ciabatta rolls, vine ripened tomatoes, bocconcini and fresh basil
Lamb kofta, minted yoghurt dressing
Roasted Mediterranean vegetable roulades
Traditional Baklava*

Standing Lunch 2

*Crisp iceberg lettuce with a Japanese carrot and ginger dressing
Shredded chicken and glass noodle salad
Miso Soup with condiments
Pork and spring onion gyoza
Assorted Nigiri and maki sushi
Teriyaki Beef and chicken skewers
Tempura fried vegetables and sweet mirin dipping sauce
Fresh cut fruit salad with green tea sugar syrup*

Grand Buffet Selection menu



Minimum of 20 guests

Barbeque Buffet

Cold

Baker's basket of warm farm house breads

Traditional coleslaw salad

Caesar salad, crisp Cos lettuce, caramelised bacon and butter croutons with a traditional Caesar dressing

Potato salad, honey mustard and continental parsley

Spiced button mushrooms, capsicum and coriander leaves

Semi dried tomato and parmesan frittata

House made tomato chutney, condiments and sauces

Hot

Thick Bratwurst sausages

Cajun spiced minute steaks

Garlic and herb marinated chicken breasts

Baked Russet potatoes with sour cream and chives

Grilled Portobello mushrooms, roasted capsicum fillets and garlic butter

Dessert

Caramelised lemon and lime tarts

Pavlova with fresh fruits and cream

The great Aussie fruit plate sourced from the season's best

Grand Buffet Selection menu



(Minimum of 30 guests)

Seafood Barbeque

Cold

*Fresh garden salad of mixed lettuce leaves, tomatoes, cucumber
and Spanish onions tossed in French vinaigrette
Penne pasta, oven roasted tomatoes and kalamatta olives
Grilled Mediterranean vegetables marinated in a balsamic reduction
German style potato salad with green onions, bacon and mayonnaise
Vine ripened tomatoes with baby boconccini, basil and extra virgin olive oil
Cold seafood display of Oysters and prawns with lemon wedges and creamy cocktail sauce*

Hot

*Grilled Swordfish steaks brushed garlic and chilli oil
Barbequed squid with coconut and lemongrass
Sirloin steaks and caramelised onions
Mediterranean vegetable brochette
Italian style pork sausages
Honey roasted potatoes with rosemary*

Dessert

*A selection of mini pastries and tarts
Baked Vanilla cheese cake with raspberry puree
Fruit skewers and passionfruit sauce
Victorian Cheese plate, crisp breads and sun dried fruits*

Grand Buffet Selection menu



(Minimum of 30 guests)

Mediterranean

Entree

*Crusty style breads with cultured butter
Chick pea, roasted capsicum fillets dressed with preserved lemon and olive oil
Roasted Zucchini salad, cumin seeds and mild harissa dressing
Greek salad with spiced green olives, lemon and parsley vinaigrette
Baby rocket leaves, parmesan, caramelised walnut and walnut oil
Sliced smoked and cured meats
Baked ricotta with thyme*

Main

*Moroccan spiced lamb leg and pimento flavoured cous cous
Braised squid with tomatoes, capers and olives
Butterflied whole chicken Portuguese style
Grilled Mediterranean vegetables, roasted garlic and aged balsamic
Pearl barley and braised baby lettuce leaves*

Dessert

*Assorted cakes and pastries
Fresh sliced fruit with honey and almond yoghurt
Cheeses from our local dairies*

Grand Buffet Selection menu



(Minimum of 30 guests)

Asian

Entree

*Steamed sweet buns and chilli sambal
Glass noodle salad, snow peas, chilli and coconut lime dressing
Chicken laab, warm chicken with lemongrass and lime leaves and spicy dressing
Crisp iceberg lettuce with a Japanese carrot and ginger dressing
Cucumber ribbons, sweet rice vinegar and Szechuan peppercorns
Vietnamese summer rice paper roll
Steamed pork buns with char siu sauce*

Main

*Roast pork belly with Chinese five spice and pickled cabbage
Loddon Valley cod fillets steamed with ginger and lemongrass
Thai style rice noodles tossed with spring onions, tofu and bean shoots in a sweet and sour tamarind glaze
Green chicken curry, coconut cream and Thai holy basil
Wok tossed vegetables in ginger and soy
Steamed jasmine rice*

Dessert

*Mango crepes with burnt orange syrup
Creamed rice pudding flavoured with pandan and palm sugar
Fresh cut fruit salad in sweet green tea syrup*

Grand Buffet Selection menu



(Minimum of 30 guests)

French

Entree

Warm baguette and herbed brioche rolls
Watercress and apple salad with raspberry vinaigrette
Fresh garden salad of mixed lettuce leaves, tomatoes, cucumber Spring onions tossed in French vinaigrette
Salad Nicoise, green beans, tuna, Spanish onions and organic eggs
Leeks a la Grecque
House made pates and terrines

Main

Beef bourguignon with garlic mash
Chicken chasseur, button mushrooms and tarragon sauce
Steamed Victorian mussels in chardonnay and herbs
Ratatouille with eggplant, bell peppers and zucchini
Minted peas with pearl onions and braised lettuce leaves

Dessert

Chocolate mousse with clotted cream
Pear and almond tart
Cherry Clafoutis
Poached fruits in red wine and cinnamon
French style cheese platter

Grand Buffet Selection menu



(Minimum of 30 guests)

Seafood Buffet

Entree

*Warm farm house breads
Toasted walnuts and ruby grapefruit tossed with English spinach verjuice dressing
Potato and leek salad, whole grain mustard and mayonnaise dressing
Cucumber ribbons, sweet rice vinegar and Szechuan peppercorns
Celeriac and green apple salad
Grilled octopus salad, rocket leaves and kalamatta olives
Green lip mussels marinated in lemon juice and olive oil
Chilled selection of ocean fresh seafood;
Prawns, oyster, crabs and bugs served with our cocktail relish and sauce,
lemon wedges, sea salt and extra virgin olive oil*

Main

*Steamed black mussels in white wine and herbs
Seafood paella
Grilled barramundi fillets with caper and lemon juice
Wok tossed squid with chilli and five spice salt
Roast beef, mushroom ragout and roasted root vegetables
Blanched greens with parsley butter
Steamed jasmine rice*

Dessert

*A selection of the finest pastries and desserts
Seasonal fruit platter
A display of local cheeses*

Buffet Creation Selection menu



**Create your own buffet or add to one of our preset buffets.
The menu is based per item per person.
A minimum spend of \$36.00 per person for a sit down buffet.
(Excludes tea, coffee and soft drinks)**

Soups

\$4.50 per item

*Clear chicken broth with spring vegetables
Asian style duck consume with shitake and duck wantons
Creamed Pumpkin soup with buttered croutons
Chilled spring fresh pea puree with mint
Corn chowder
Minestrone*

Salads

\$4.50 per item

*Vine ripened tomatoes, olive oil and sea salt
Lentil salad with walnuts and white wine vinaigrette
Mediterranean peppers with lemon and thyme
Cucumber and cumin salad with minted yoghurt
Sweet potatoes with raisins and orange maple dressing
Watercress and apple salad with raspberry vinaigrette
Fresh garden salad of mixed lettuce leaves, tomatoes, cucumber and Spring onions
tossed in French vinaigrette
Salad Nicoise, green beans, tuna, Spanish onions and organic eggs*

Vegetarian

\$6.00 per item

*Herb and parmesan risotto
Thai style rice noodles tossed with spring onions and fried tofu in a sweet and sour tamarind glaze
Sweet potato in chilli and coconut broth
Baked vegetable lasagne
Tofu and eggplant caramelised with garlic, chilli and a sweet soy sauce
Zucchini and Roma tomatoes braised with harissa spice
Penne pasta tossed with semi roasted tomatoes, capers and olives*

Land, Air and Sea

\$7.50 per item

Massaman beef curry, coconut cream and crushed lime leaves
Veal saltimbocca, Parma ham, sage and extra virgin olive oil
Lamb Tagine, braised parsnip and fennel in a saffron broth
Sliced chicken breast poached in a light soy and ginger broth
Hungarian chicken goulash with spatzle
Seafood bouillabaisse, crisp baguettes and rouille
Braised squid with snow peas and black bean sauce
Herb crusted barramundi fillets, lemon thyme beurre blanc

The Carvery

\$10.50 per item

Carvery items include a Chef for the duration of the main meal period

Roasted beef with onion gravy and Yorkshire pudding
Thyme and garlic rubbed turkey breast, traditional Thanks giving stuffing and cranberry sauce
Whole Roast chicken with bread stuffing
Char Siu pork, Chinese pink roasted pork with Asian green
Traditional roasted pork loin, crackling and caramelised apples
Salt crust veal with roasted root vegetables and cabernet sauce
Baked Atlantic salmon, stuffed with spinach tarragon

Dessert

\$8.50 per item

Poached fruits in red wine and cinnamon
A selection of mini pastries and tarts
Baked Vanilla cheese cake with raspberry puree
Caramelised lemon and lime tarts
Pavlova with fresh fruits and cream
Chocolate mud cake with strawberry sauce
Victorian Cheese plate, crisp breads and sun dried fruits
Traditional Tiramisu
Mini vanilla crème brûlée

Entrée Selection menu



Soups

Chilled gazpacho, with cucumber and basil
Tomato and saffron broth with blue brie crisps
Creamed cauliflower puree, truffle oil and parmesan straw
Asian duck broth with shitake and prawn dumplings

Salads

English spinach tossed with spiced candied walnuts, ruby grapefruit and sweet citrus dressing
Australian Buffalo mozzarella, organic tomatoes, pesto and extra virgin olive oil
Crisp baby cos lettuce, caramelised bacon rashers and butter brioche crouton's with our house Caesar dressing

Seafood

Hot smoked salmon with shaved fennel, green apples and crushed ginger vinaigrette
Tiger prawn salad, tomato and avocado tian with a light mustard dressing
Tuna Tetaki, celeriac rémoulade and ponzu sauces

Meat Poultry and game

Duck liver pate, sweet Semillon jelly and toasted brioche
Beef Carpaccio, rocket and parmesan salad, white truffle mayonnaise
Warm chicken and leek tart, champagne and Thyme sabayon
Cumin dusted quail breast, gorgonzola and polenta bake, game jus and micro greens

Vegetarian

Oven dried tomato and Holy Goat fetta tart, candied onions and aged balsamic
Grilled asparagus, saffron aioli and parmesan crisps
Potato gnocchi tossed with fresh peas, sweet corn and vegetable fumé

Main Meal Selection menu



Meats

Prosciutto wrapped Tuki Springs lamb rump, smoked eggplant mousse and black olive jus
Slow cooked veal breast, braised root vegetable and crushed broad bean cassoulet
Grilled beef fillet, roast garlic mash and mushroom ragout
Roast Western Plains free range pork belly roulade, parsnip puree watercress and spiced vanilla pears

Fish

Steamed Loddon Valley cod rolled with a scallop mousse, baby vegetables and lemon thyme butter sauce
Pan fried barramundi fillet, preserved lemon gremolata, saffron mash and sauce vierge
Seared Tasmanian Salmon, warm green bean and asparagus salad, Kyneton Olive tapenade and mustard dressing
Roasted blue eye cod fillet, potato and chive galette, sautéed greens and tomato and apple relish

Poultry and Game

Duck leg confit, braised red cabbage, and German bread dumpling with a light game jus
Harissa rubbed chicken breast, chickpea fricasse with smoked bell pepper and a light roasted cumin sauce
Orange glazed duck breast, fondant potatoes, wilted spinach and liquorice glaze
Baked turkey medallions, pearl barley risotto, crisp pancetta and cranberry jus

Vegetarian

Eggplant cannelloni, spinach and ricotta with a tomato and tarragon coulis
Roasted portabella mushrooms layered with fontina cheese, braised endive and balsamic jus
Baked beefsteak tomato, basil risotto and saffron sauce
Borlotti beans and oyster mushrooms wrapped in Swiss chard, garlic and mushroom broth

Side Selection menu



(Table of 10 minimum)

Steamed seasonal vegetables tossed with herb butter

Creamy mashed potato with truffle oil

Green leaf salad with lemon pepper vinaigrette

Roasted new potatoes with parsley, sea salt and olive oil

Green beans with crisp pancetta

Desserts Selection menu



Dark Chocolate mousse with sour cherries and Yarra Valley clotted cream

Orange and cardamom Bavarian cream, vanilla tuile and Grand Marnier sauce

Caramelised lemon curd tart, pure cream and raspberry consume

Vanilla cream cheese cake, strawberry salsa and honey biscuit

Strawberry and almond shortcake with basil cream

Steamed chocolate pudding, with Amaretto ice cream

Baked Pavlova, Chantilly cream and whole berry compote

A selection of the best local cheeses with crisp breads, fresh and dried fruits with quince paste

Individual seasonal fruit plates with honey and lavender yoghurt

Cocktail and Canapé Package Selection menu



One hour cocktail package

This cocktail reception includes a one hour standard beverage package

*Crudités, saffron aioli and parmesan twists
Chilled tiger prawns with avocado and tomato salsa
Profiteroles with semidried tomatoes and Neufchatel
Flamed chicken sate and fiery peanut sauce
Potato and carrot samosa with cucumber raita*

Two hour cocktail package

This cocktail reception includes a two hour standard beverage package

*Marinated olives, hummus and toasted Turkish bread
Hot smoked ocean trout, eggplant and chilli relish on betel leaves
Thai beef salad, pomegranate and chilli dressing
Smoked turkey breast with cranberry relish in a tartlet shell
Caramelised onion and goat cheese tart
Thai style red curry fish cakes, sweet and sour dipping sauce
Prosciutto wrapped chicken tenderloins with black olive tapenade
Min cheese burger with pickles and tomato relish*

Three Hour Cocktail Package

This cocktail reception includes a three hour standard beverage package

*Roasted bell peppers, baba ganoush and warm flatbread
Chilled gazpacho with basil and cucumber
Freshly shucked oyster with tequila and lime sorbet
Salmon gravlax on warm potato hash, sour cream on salmon caviar
Duck liver parfait and Semillon jelly on toasted rye
Chermoula crusted lamb skewer with mint and harissa yoghurt
Chicken and leek tart with petit herb salad
Wild mushroom risotto, parmesan and truffle oil
Lamb kofta with minted yoghurt
Lemon curd tart with clotted cream*

Cocktail and Canapé Selection menu



Crudités, Mezze and Dips

(Platters will serve a minimum of 10 guests)

*Crudités, saffron aioli and parmesan twists
Toasted corn chips with guacamole and spicy tomato salsa
Marinated olives, hummus and toasted Turkish bread
Roasted bell peppers, baba ganoush and warm flatbread*

Cold Canapés \$4.50 per item

Seafood

*Freshly shucked oyster with tequila and lime sorbet
Chilled tiger prawns with avocado and tomato salsa
Cold smoked salmon on blinis pancake, crème fraiche and chives
Hot smoked ocean trout, eggplant and chilli relish on betel leaves*

Meat

*Thai beef salad, pomegranate and chilli dressing
Pepper crusted venison Tetaki, braised shitake mushrooms, a citrus soy dressing
Seared lamb, roasted Mediterranean vegetables and mint yoghurt tart
Beef tartar on sour dough crisp and truffle oil mayonnaise*

Poultry and Game

*Duck liver parfait and Semillon jelly on toasted rye
Chicken and vegetable roulade, sundried tomato pesto
Smoked turkey breast with cranberry relish in a tartlet shell
Shredded chicken salad with mango and mint on a Chinese soup spoon*

Vegetarian

*Chilled gazpacho with basil and cucumber
Profiteroles with semidried tomatoes and Neufchatel
Cherry tomato and boconccini skewers, basil and balsamic syrup*

Cocktail and Canapé Selection menu



\$6.00 per person

Seafood

*Salmon gravlax on warm potato hash, sour cream on salmon caviar
Thai style red curry fish cakes, sweet and sour dipping sauce
Tempura prawns, warm mirin and soy dipping sauce*

Meat

*Pan fried chorizo sausage with caramelised apples
Chermoula crusted lamb skewer with mint and harissa yoghurt
Peperoni mini pizza with mozzarella
Peppered beef and cabernet pie
Housemade beef empanadas*

Poultry and Game

*Flamed chicken sate and fiery peanut sauce
Warm duck rillettes tart with cherry compote
Chicken and leek tart with petit herb salad
Prosciutto wrapped chicken tenderloins with black olive tapenade*

Vegetarian

*Cauliflower and truffle oil soup
Potato and carrot samosa with cucumber raita
Caramelised onion and goat cheese tart
Mushroom and fetta arancini*

Cocktail and Canapé Selection menu



Substantial Canapés and Hot boxes

Lamb kofta with minted yoghurt
Stir fried hokkien noodles with vegetables and tofu
Wild mushroom risotto, parmesan and truffle oil
Fried chicken wings tossed in our housemade buffalo sauce
Min cheese burger with pickles and tomato relish
Crumbed fish fillets, fries and tartar sauce
Assorted fried and steamed dim sum basket
Roasted eggplant and fetta pizzetta
Turkish pide

Dessert Canapés

Lemon curd tart with clotted cream
Chocolate and raspberry mousse
Mini Pavlova with strawberries and passionfruit
Crème brulée in a Chinese soup spoon
Fromage fraise and berry compote
Hot chocolate pudding with chocolate fudge sauce

Wedding - Cocktail 1 menu



Two hour continuous service of food and a standard three hour beverage package

*Platters of crudités, saffron aioli, hummus
and marinated olives, toasted Turkish and flat bread, warm parmesan twists*

*Chilled prawns with avocado and vine ripened tomato salsa
Pepper crusted venison Tetaki, braised shitake, ponzu dressing
Yarra valley brie on pear and walnut biscotti*

*Tempura fried prawns, warm mirin and soy dipping sauce
Prosciutto wrapped chicken tenderloins with black olive tapenade
Chermoula crusted lamb skewer with mint and harissa yoghurt
Cauliflower and truffle oil soup*

*Lemon curd tart with clotted cream
Chocolate and raspberry mousse*

Wedding - Cocktail 2 menu



Three hour continuous service of food and a standard four hours beverage package

*Platters of crudités, saffron aioli, hummus
and marinated olives, toasted Turkish and flat bread, warm parmesan twists*

*Freshly shucked oyster with tequila and lime sorbet
Cold smoked salmon on blinis pancake, crème fraiche and chives
Seared lamb, roasted Mediterranean vegetables and mint yoghurt tart
Chicken and vegetable roulade, sundried tomato pesto
Chilled gazpacho with basil and cucumber*

*Salmon gravlax on warm potato hash, sour cream on salmon caviar
Housemade beef empanadas
Warm duck rillettes tart with cherry compote
Mushroom and fetta arancini
Lamb kofta with minted yoghurt*

*Chocolate and raspberry mousse
Mini Pavlova with strawberries and passionfruit*

Wedding - Sit Down 1 menu



Please select four canapé choices and one dish per course

Canapés

*Freshly shucked oysters with tequila and lime sorbet
Warm Tomato tea, shredded basil leaves
Sashimi cut tuna, avocado, pickled ginger and light soy glaze
Prosciutto and thyme
Cold smoked salmon on blinis pancake, crème fraiche and chives
Warm pork belly confit, caramelised apple and mint
Caramelised onion and goat cheese tart
Tandoori chicken skewer with cucumber riatto
Peking duck spring roll with sweet plum sauce
Blue swimmer crab cakes, lime and chilli preserve*

Entrees

*Chilled salad of Heathcote yabbies, avocado and tomato salsa, lemon and thyme dressing
A salad of organic baby vegetables, extra virgin Kyneton Olive oil and black olive petals
Ocean trout ballantine, herb crust, king island crème fraîche preserved lemon and olive oil dressing
Tuki Springs smoked lamb sausages, Israeli cous cous, slow cooked eggplant relish with tomatoes and cilantro
Warm chicken and leek tart, champagne and Thyme sabayon*

Mains

*Beef fillet wrapped with Istra Prosciutto, olive and potato galette, merlot and veal reduction
Pan fried corn fed chicken breast, sautéed gnocchi with kassler and peas, clear chicken broth
Steamed Loddon Valley cod rolled with a scallop mousse, baby vegetables and lemon thyme butter sauce
Crisp skinned barramundi fillet, green olive and preserved lemon mash, tomato and basil salsa
Baked beefsteak tomato, basil risotto and saffron sauce
Borlotti beans and oyster mushrooms wrapped in Swiss chard, garlic and mushroom broth*

Dessert

*Belgium Chocolate mousse, morrello cherry and brandy compote
Vanilla and honey cheesecake, strawberry salsa and strawberry sauce
Individual Pavlova, seasonal fruit and Chantilly cream
Strawberry and almond shortcake with basil cream*

Wedding – Sit Down 2 menu



Please select four canapé choices and one dish per course

Canapés

Warm Tomato tea, shredded basil leaves
Sashimi cut tuna, avocado, pickled ginger and light soy glaze
Prosciutto and thyme
Cold smoked salmon on blinis pancake, crème fraiche and chives
Warm pork belly confit, caramelised apple and mint
Caramelised onion and goat cheese tart
Tandoori chicken skewer with cucumber riatto
Peking duck spring roll with sweet plum sauce

Buffet

Warm farm house breads
Toasted walnuts and ruby grapefruit tossed with English spinach verjuice dressing
Potato and leek salad, whole grain mustard and mayonnaise dressing
Mediterranean peppers with lemon and thyme
Cucumber ribbons, sweet rice vinegar and Szechuan peppercorns
Celeriac and green apple salad
Grilled octopus salad, rocket leaves and kalamatta olives
Green lip mussels marinated in lemon juice and olive oil
Chilled selection of ocean fresh seafood;
Prawns, oyster and bugs served with our cocktail relish and sauce, lemon wedges, sea salt, extra virgin olive oil

Beef bourguignon with garlic mash
Chicken chasseur, button mushrooms and tarragon sauce
Ratatouille with eggplant, bell peppers and zucchini
Minted peas with pearl onions and braised lettuce leaves
Rice pilaf with soft herbs

Please select two carvery items:

Roasted beef with onion gravy and Yorkshire pudding
Thyme and garlic rubbed turkey breast, walnut and apple stuffing
Whole Roast chicken with bread stuffing
Traditional roasted pork loin, crackling and caramelised apples
Salt crust veal with roasted root vegetables and cabernet sauce
Baked Atlantic salmon, stuffed with spinach tarragon

A selection of the finest pastries and desserts:

Chocolate mousse with clotted cream
Pavlova with fresh fruits and cream
Seasonal fruit platter
A display of local cheeses

Wedding – Sit Down 3 menu



Please select three canapé choices and one dish per course

Canapés

*Prosciutto and thyme
Cold smoked salmon on blinis pancake, crème fraiche and chives
Caramelised onion and goat cheese tart
Tandoori chicken skewer with cucumber riatto
Peking duck spring roll with sweet plum sauce*

Entrees

*Creamed cauliflower puree, truffle oil and parmesan straw
Australian Buffalo mozzarella, organic tomatoes, pesto and extra virgin olive oil
Crisp baby cos lettuce, caramelised bacon rashers and butter brioche crouton's with our house Caesar dressing
Smoked Tasmanian salmon, potato and mustard seed salad, petit herbs and lemon olive oil
Oven dried tomato and Holy Goat fetta tart, candied onions and aged balsamic*

Mains

*Pan fried barramundi fillet, preserved lemon gremolata, saffron mash and sauce vierge
Grilled beef fillet, roast garlic mash and mushroom ragout
Prosciutto wrapped chicken breast, olive and potato galette and balsamic jus
Eggplant cannelloni, spinach and ricotta with a tomato and tarragon coulis
Seared Tasmanian Salmon, warm green bean and asparagus salad, Kyneton Olive tapenade and mustard dressing*

Dessert

*Belgium Chocolate mousse, morrello cherry and brandy compote
Vanilla and honey cheesecake, strawberry salsa and strawberry sauce
Individual pavlova, seasonal fruit and Chantilly cream
Strawberry and almond shortcake with basil cream*

Wedding – Sit Down 4 menu



Please select two canapé choices and one dish per course

Canapés

Prosciutto and thyme
Cold smoked salmon on blinis pancake, crème fraiche and chives
Warm pork belly confit, caramelised apple and mint
Caramelised onion and goat cheese tart
Tandoori chicken skewer with cucumber riatra

Buffet

Warm farm house breads
Watercress and apple salad with raspberry vinaigrette
Fresh garden salad of mixed lettuce leaves, tomatoes, cucumber, Spring onions tossed in French vinaigrette
Salad Nicoise, green beans, tuna, Spanish onions and organic eggs
Mediterranean peppers with lemon and thyme
Cucumber and cumin salad with minted yoghurt
Sweet potatoes with raisins and orange maple dressing

Lamb Tagine, braised parsnip and fennel in a saffron broth
Chicken chasseur, button mushrooms and tarragon sauce
Baked vegetable lasagne
Steamed garden vegetables tossed in herb butter
Moroccan cous cous with mint and coriander
Roasted chat potatoes

Please select one carvery item:

Roasted beef with onion gravy and Yorkshire pudding
Thyme and garlic rubbed turkey breast, walnut and apple stuffing
Whole Roast chicken with bread stuffing
Traditional roasted pork loin, crackling and caramelised apples
Salt crust veal with roasted root vegetables and cabernet sauce
Baked Atlantic salmon, stuffed with spinach tarragon

A selection of the finest pastries and desserts:

Chocolate mousse with clotted cream
Pavlova with fresh fruits and cream
Seasonal fruit platter
A display of local cheeses