



# Plated Service Menu

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ALTERNATE DROP

Menu Option One

\$55.00 per head

## Entree

### Poached Chicken Caesar Salad

Poached Chicken with crispy croutons, bacon, shaved Parmesan, cos lettuce finished with an poached egg and our very own house made Caesar dressing

### Roasted Pumpkin, Ricotta and Spinach Tart

Roasted butternut pumpkin mixed with wilted spinach and fresh ricotta encased within a short crust pastry tart

## Main Meal

### Chicken Baguette with Fennel Salad

Succulent chicken thigh stuffed with provolone cheese, herbs and wrapped with bacon. Finished with a lemon cream sauce. Served with a shaved fennel salad

### Slow Roasted Beef Brisket

16-hour slow roasted beef brisket rubbed in aromatic spices served with roasted carrots& delicious potato crumpet

## Dessert

### Cheese Plate

Australian and Imported Cheese served with crisp bread and fresh fruit



# Plated Service Menu

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Menu Option Two  
\$65.00 per head

## Entree

### Roasted Tomato & Prosciutto Bruschetta

Roasted vine ripened tomatoes matched with prosciutto, drizzled with balsamic glaze topped onto toasted penne di casa bread.

### Beef and Horseradish Crumpet

Chilled thinly sliced roasted beef, served with horseradish cream layered on a potato crumpet. Finished with caramelised onion marmalade

## Main Meal

### Mountain Thieves Greek Lamb

Greek inspired lamb, 16-hour slow cooked in a parchment pocket with new potatoes, rosemary and sage.

### Coq au Vin Blanc

Succulent chicken with cremini mushrooms braised in white wine and a splash of cream.

Served with an asparagus and lemon risotto

## Dessert

### Double Chocolate Cheesecake

Decedent chocolate base topped with chocolate mousse cheesecake.



# Plated Service Menu

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Menu Option Three  
\$65.00 per head

## Entree

### Smoked Salmon Stack

Tasmanian Smoked salmon layered with leek and potato rosti and crème fraîche, finished with caviar and fresh chives.

### Portuguese Chicken Skewers (GF)

Marinated in Portuguese inspired spices, grilled served on a bed of rice and topped with a dollop of spiced natural yogurt

## Main Meal

### Oven Baked Ocean Trout

Australian Ocean Trout with a delicious maple & orange glaze served with wilted baby spinach leaves & smashed roasted potatoes

### Fennel Lamb Shanks

Lamb Shanks braised in a light fennel sauce & white wine sauce served with Served with a layered mash potato bake, with melted provolone cheese and herbs.

## Dessert

### Cheese Plate

Australian and Imported Cheese served with crisp bread and fresh fruit



# Plated Service Menu

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Menu Option Four

\$70.00 per head

## Entree

### Dragonfly Goddess Salad (GF)

Mixed Salad greens with pepitas, feta cheese, cranberries finished with a creamy, dressing. Topped with poached chicken breast

### Salmon Arancini

Lemon risotto finished with white wine and hot smoked salmon, rolled into an arancini ball and stuffed with lemon infused mozzarella

## Main Meal

### Chicken & Chirzo Paella

8 hour slow cooked. Chicken soaked in spices and finished with robust chirzo, peas and rice.

Served with fresh lemon wedges, plenty of fresh herbs and crusty bread

### Crisp Sage & Parmesan Pork Rack

Succulent pork rack coated in sage and Parmesan crumbs. Served with red apple coleslaw and an herbed yogurt.

## Dessert

### Chocolate and Rosewater Mousse

Traditional decadent chocolate mousse with a hint of rosewater.

### Mango Cheesecake

Locally grown mangoes in a rich cheesecake topped with mango slices on a pool of raspberry coulis