LUXE
Friday lunch

3 COURSE EXPERIENCE

$41 PP

ENTRÉE CHOICE OF

JUMBO SPRING ROLL [VG]
Vegetable spring rolls with sweet chili sauce

PAN SEARED CARNARVON SCALLOPS [GF]
Served with fennel orange salad & drizzled orange vinaigrette

CALAMARI & CUTLETS
Lemon pepper calamari, panko crumbed prawn cutlets, tartare & lemon

VEGAN – GLUTEEN FREE
Mushroom truffle Arancini with vegan mayo

DESSERTS CHOICE OF

CHEESE SELECTIONS [GFO]
Choice of 2 Cheese with crackers, dried fruits, quince paste

[triple Brie, vintage cheddar]

LUXE CRÈME BRULEE
Homemade vanilla bean custard with a golden caramelized top, served with fresh seasonal berries

VEGAN
Rhubarb compote with vegan vanilla ice cream & fresh berries

MAIN CHOICE OF

BLACK ANGUS [GF/NF]
Black Angus Porterhouse [300g cooked medium] served with red wine jus, crispy chips & salad

WA SNAPPER [GFO/NF]
Grilled GB Snapper served with crispy chips, salad and Tartare

LUXE GRILLED SALMON SALAD [NF/GFO]
Grilled chicken Caesar salad with Mesclun mix, Plums, Avocado, capers, ginger pickle, wakame, onion, tomato, cucumber, pistachio, orange dressing.

VEGAN – GLUTEEN FREE
Pan seared potato gnocchi served with pumpkin puree, mixed mushroom, spinach, sundried tomato, almond & vincotto.

ADD – ONS $3

mash, vegetables

OR

your choice of sauces

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LUXE

DELUXE CANAPES

Entrée

- Oyster natural [GF]
- Oyster Kilpatrick [GF]
- Selections of sushi & condiments [GF/VG/NF]
- Smoked salmon tartare on potato pave [NF]
- Lobster slaw brioche sliders [NF]
- Mediterranean veggie tart [V/NF]
- Prawn & crab on toast [GFO/NF]
- Cured meat, pickle crostini [NF]

HOT– SUBSTANTIAL

- Vegetable spring roll with cashew dip [VG/NFO]
- Satay chicken skewers with satay sauce [GFO/NFO]
- Pumpkin & thyme Arancini with vegan mayo [V/GF]
- Truffle mushroom Arancini with truffle aioli [V/GF]
- Mini bangers & mash with onion gravy [NF]
- Mushroom & truffle arancini with truffle mayo [V/GF]
- Crumbed coconut prawns with wasabi mayo [NF]
- Fish n chips cone with house made tartare [NF]
- Char grilled lamb cutlets with salsa vade, red wine Jus [GF/NF]
- Pulled wagyu beef puff with chipotle mayo [NF]
- Herb & panko crumbed lamb cutlets with tzatziki [NF]
- Half shell scallops with prawn mornay [NF]
- Grilled scallops with mango coriander salsa [GF/NF]

SWEET SELECTIONS

- Mini lemon meringue tart with exotic coulis [NF]
- Trio cheese selection with condiments to share [NFO/GFO]
- Orange almond blueberry cake mixed berry compote [NF]
- Dark chocolate cake with double cream & shaved chocolate [NF]
- Goat curd brioche with peach, almon flakes & cranberry jelly [NFO]
- Individual mixed fruit plate [GF/V]
- Mini tiramisu with shaved chocolate & glazed cherry [NF]

Package 1 – 4 canapes	Package 2 – 6 canapes	Package 3 – 8 canapes	Package 4 – 10 canapes
$34 pp	$40 pp	$48 pp	$60 pp

Cocktail standing menu minimum 10 guests

PRE – ORDER IS REQUIRED FOR ALL FUNCTIONS



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LUXE

Christmas

SET MENU

Choice of Entree

Beef Tar tare Crostini, Wagyu Tenderloin, Shallot, capers, herbs, sundried tomato, Dijon Mustard. Truffle Glaze

OR

Gourmet Truffle & mushroom Arancini served with creamy Truffle sauce [V/GF]

OR

Pan seared Carnarvon scallops served with fennel orange salad, drizzled orange vinaigrette & Saffron cream [GF/NF/DF]

OR

Lemon pepper calamari & panko crumbed prawn cutlets with tartare & lemon [GFO]

Choice of Main

Black Angus Sirloin Steak MB3 [cooked medium] served with duck fat roasted veggies & choice of sauce [mushroom, pepper, red wine jus, garlic sauce] [GF/NF]

OR

Grilled or beer battered GB Snapper Served with crispy chips & garden salad, Tartare [GFO/NF]

OR

Crumbed Turkey Roll, stuffed with, spinach, Cranberry, pinenuts, & cheese served with Heirloom carrot puree, charred Asparagus with Cranberry Jus.

OR

Pan Seared potato Gnocchi with pumpkin Puree, spinach, mushroom, sundried tomato, herbs, vincotto, Almon [vegan]

Choice of Dessert

Christmas Plum pudding with crème Anglaise & vanilla bean ice cream

OR

Baileys, Almond cheesecake with chocolate sauce, glazed cheery, raspberry & exotic coulis [GF]

OR

Classic Vanilla crème Brulee, with a crisp, caramelised sugar crust & berries

OR

Apple & Rhubarb Crumble with vanilla bean ice cream, berry compote [VO]

Entrée, Main & dessert	$69.50 pp
Entrée & Main	$58.50 pp
Main & dessert	$55.50 pp

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