

# SOCIAL EVENT MENU

PLEASE SELECT ITEMS FROM EACH COURSE  
*Freshly baked bread rolls with butter served to table*

## ENTRÉE *choice of two items*

- ♥ **Crispy Skin Pork Belly**  
Cauliflower Puree, Apple & Fennel Slaw,  
Caramelised Onion Jus (GF, NF, DF)
- Prawn Gazpacho**  
Marinated Prawn with Tomato Gazpacho  
Cucumber Salsa & Soft Herbs (GF, NF, DF)
- ♥ **Seafood Agnolotti**  
Rich Creamy Seafood Bisque  
and Soft Herbs (Pesc, NF)
- Pumpkin Ravioli**  
with Pumpkin Puree, Spinach, Brown  
Butter, Sage and Grana Padano (NF, Veg)
- Ricotta Spinach Tortellini**  
with Creamy Pesto Sauce and  
Roasted Vegetables (Veg)
- Beetroot & Carrot Salad**  
Roasted Baby Beetroot, Carrots,  
Cherry Tomatoes, Walnut, Snow Peas  
Tendril and Whipped Feta with  
Sherry Vinaigrette
- ♥ **Spiced Roasted Cauliflower Salad**  
Roasted Cauliflower marinated in  
Moroccan Spice Mix with Hummus,  
Eschalot, Almond, Cherry Tomato  
(GF, DF, V)
- Antipasto Plate**  
Salami, Prosciutto, Olives, Roasted  
Vegetables, Bocconcini, Crostini
- ♥ **Spiced Seared Beef Carpaccio**  
Spiced Marinated Seared Beef  
with Rocket, Aioli And Grana Padano

## MAIN *choice of two items*

- Roasted Sous Vide  
Australian Lamb Rump**  
Ratatouille, Mash Potato and Jus  
(GF, NF, DF)
- ♥ **Roasted Chicken Supreme**  
Spiced Carrot Puree, Roasted Pumpkin,  
Spinach & Mushroom Jus (GF, NF, DF)
- Pan Fried Salmon**  
with Pea Velouté, Potato Gratin,  
Broccolini and Beetroot Relish  
(GF, NF, Pesc)
- ♥ **Pan Fried Barramundi**  
with Spiced Carrot Puree, Seasonal  
Greens, Potato Gratin and Confit  
Cherry Tomato (GF, NF, DF Pesc)
- ♥ **Grilled Beef Rump**  
Spiced Carrot Puree, Mash Potato,  
Seasonal Vegetables, Red Wine Jus  
(GF, NF)
- Crispy Skin Pork Belly**  
Mash Potato, Roasted Apple and  
Caramelised Onion Jus (GF, NF)
- Grilled Pork Cutlet**  
Sous Vide and Grilled Pork Cutlet with  
Braised Cabbage, Baby Carrot, Potato  
Puree and Mustard Jus (GF, NF, DF)
- Slow Roast Beef Brisket**  
16-hour Roast Beef Brisket with  
Braised Cabbage, Grilled Polenta,  
Smokey Barbeque Jus (NF, GF)
- ♥ **Pumpkin Ravioli**  
Pumpkin Puree, Brown Butter, Spinach,  
Sage and Grana Padano (NF, Veg)
- Ricotta Spinach Tortellini**  
with Roasted Vegetables, Creamy  
Pesto Sauce and Grana Padano (Veg)

## DESSERT *choice of two items*

- Passion Colada**  
Layer of Coconut Mousse, Mango  
Mousse, Passion Curd and Hazelnut  
Dacquoise (GF)
- New York Cheesecake**  
New York Style Cheesecake with  
Lemon Curd, Elderflower Jelly  
and Mandarin Gel (NF)
- ♥ **Matcha Tiramisu**  
Japanese Green Tea soaked Savoiardi  
Biscuit with Mascarpone Cheese and  
Fresh Strawberry
- Chocolate Caramel  
Macadamia Brownie**  
Layered with Chocolate Caramel  
Mousse and Chocolate Ganache
- ♥ **Biscoff Cheesecake**  
Mascarpone Chantilly  
and Fresh Strawberry
- ♥ **Vanilla Pannacotta Trifle**  
Vanilla Pannacotta with Strawberry  
Jelly, Berry Compote, Whipped White  
Chocolate Ganache and Macaron (NF, GF)
- ♥ **Sticky Date Pudding  
with Butterscotch Sauce**  
Soft Sponge Cake with Dates,  
Butterscotch Sauce and  
Vanilla Ice Cream (NF)
- Vanilla Brûlée with Almond Biscotti**  
Creamy Vanilla Custard with Crispy  
Caramelised Sugar and Homemade  
Almond Biscotti
- Banoffee Tart**  
Vanilla Short Crust Pastry layered with  
Creamy Dulce de Leche, Banana, Cream  
and Chocolate Shavings (NF)
- ♥ **Strawberry and Cream Pavlova**  
Strawberry Pavlova with Strawberry  
Consommé (GF, NF)

ALL DESSERT ACCOMPANIED BY FRESHLY  
BREWED COFFEE AND TEA STATION

♥ Denotes Chef's Recommendation.

Alternate serve available - please consult your coordinator for details.

Any requests for vegetarian or special dietary requirements can be catered for.  
To add more items for each course (at an additional cost), please consult your coordinator.