



**STAND UP FUNCTION MENUS
SUMMER/AUTUMN 2021**

SILVER PACKAGE \$35pp

Whipped Ricotta en Croute, Tomato, Olive, Basil V GFO

Polenta Chips, Harissa V GF

Tea Smoked Salmon Croquette, Soured Cream, Dill, Capers

Rice Crackles, Nori Salt GF VE

Snapper Ceviche, Lemon, Chilli, Coriander GF

'Taco' – Beef, Avocado, Fried Onion, Blue Corn Tortilla GF VEO

GOLD PACKAGE \$45pp

Whipped Ricotta en Croute, Tomato, Olive, Basil V GFO

Snapper Ceviche, Lemon, Chilli, Coriander GF

Tea Smoked Salmon Croquette, Soured Cream, Dill, Capers

'Taco' – Beef, Avocado, Fried Onion, Blue Corn Tortilla GF VEO

Gnocchi, Smoked Tomato, Eggplant, Yoghurt, Walnuts V GFO VEO

Confit Pork Belly, Apple, Mustard, Crackle GF

or

Pan Seared Barramundi, Spinach, Lemon Butter Sauce GF

DESSERT

(Optional Extra) \$5pp for 1. \$9pp for 2.

Dark Chocolate, Milo, Buttermilk Curd, Banana

White Chocolate Cake, Pineapple, Basil GF

Coconut Pannacotta, Mint Snow, Raspberry GF

GRAZING TABLE (Optional Extra) \$6pp

*3 x Cheeses, Fig Salami, Quince Paste, Chicken Liver Parfait, Pickles, 2 x Dips, Whole Fruits,
Lavosh, Brioche, Focaccia*