



TAKE A SEAT AND ALLOW US TO DO THE REST.

PLATED SIT DOWN PACKAGES

Our plated sit down menu is designed to provide a range of curated options to suit every occasion.

Each package includes artisan sourdough, cultured butters, crockery, cutlery, linen, supervisor, chef, waitstaff, pop-up kitchen (if required).

PLATED SIT-DOWN PACKAGES

Minimum 30 pax

2 COURSE SIT-DOWN DINNER

Entree or dessert (set), main (alternate serve)

3 COURSE SIT-DOWN DINNER

Entree & dessert (set), main (alternate serve)

PLATED MENU

BREAD SERVICE

Artisan sourdough, cultured butter

ENTRÉE

Whipped basil mousse with cherry tomatoes, olive crumb & citrus dressing (V/GF)

Salt baked heirloom beetroot with sunflower seed dukkha & whipped gorgonzola (V/GF)

Pastrami spiced Hiramasa kingfish with buttermilk dressing, purslane leaves with thyme & lemon oil (GF)

Beetroot cured salmon, pickled daikon, orange & smoked ponzu dressing (GF/DF)

White cut chicken with sweet corn, basil & charred baby corn (GF)

Za'atar crusted beef carpaccio with pumpkin seed pesto & pickled tomatoes (GF/DF/N)

DESSERTS

Coconut cheesecake with mango curd, passionfruit jelly & raspberry meringue (V)

Catalan crème with mixed summer berries and almond brandy snap (V/GF/N)

Dark chocolate mousse with salted caramel & coconut (V/GF)

Chocolate & pistachio slice with almond dacquoise & pistachio ganache, orange gel and mandarin crisps (V/N)

Lemon tart with Chantilly cream, blueberry & lemon balm (V/N)

Mango & kiwi pavlova with strawberry dust (V/GF)

MAIN

Roasted blue eyed Trevella, braised white beans & crispy spec with saffron rouille (GF/DF)

Baked barramundi with potato puree, sauce vierge & fennel herb salad (GF)

Roasted pork belly with creamy polenta, zucchini & gremolata

Braised free range chicken supreme with cauliflower puree, red pepper harissa & lemon-parsley salad (GF)

Slow roasted lamb shoulder, witlof, grilled pencil leeks with lemon and roasted garlic jus (GF)

Roast grain fed beef mignon with potato fondant, black mole, pickled celeriac & kombu butter (GF)

Miso glazed aubergine with cauliflower, sprouts, zucchini flower, watermelon radish (VG/GF)

Spiced butternut with almond-sesame sauce, fresh herbs, roast almond dukkha, pomegranate dressing (VG/GF/N)

SIDES - \$7 per person, per side

Oven roasted chat potatoes, herbs (VG/GF)

Baked butternut pumpkin, spiced tomato, coconut yoghurt, pepitas (VG/GF)

Seasonal greens with lemon oil (VG/GF)

Garden leaf salad, shallot vinaigrette (VG/GF)



BEVERAGE PACKAGES

ALCOHOLIC BEVERAGE PACKAGES

Includes all glassware (if required), beverage equipment, pop up bar and bartender.
All packages allow for unlimited consumption subject to RSA regulations.

STANDARD PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 1 Full Strength Beer & 1 Light or 0% Beer

SPARKLING WINE	NV Beach Hut Brut Cuvee, South East Aus
WHITE WINE	2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus 2022 Young Poets, Pinot Grigio, Mudgee NSW
RED WINE	2021 Beach Hut Cabernet Merlot, South East Aus
BEERS	Byron Bay Lager, Byron Bay NSW James Boags Premium Light, Launceston TAS Heineken 0%
NON-ALCOHOLIC	Chilled Orange Juice, Assorted Soft Drinks Still & Sparkling Mineral Water

PREMIUM PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light or 0% Beer

SPARKLING WINE	2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA
WHITE WINE	2023 Folklore Sauvignon Blanc Semillon, WA 2023 Wildflower Pinot Grigio, WA 2023 Wicks Estate Chardonnay, Adelaide Hills SA
ROSE	2021 Folklore Rose, WA
RED WINE	2021 Folklore Cabernet Merlot, WA 2021 Folklore Shiraz, WA
BEERS	Mountain GOAT Lager, Richmond VIC James Squires 150 Lashes Pale Ale, Camperdown NSW James Boag's Premium Light Launceston TAS Heineken 0%
NON-ALCOHOLIC	Chilled Orange Juice Still & Sparkling Mineral Water Assorted Capi Flavoured Sodas

After something a little different? Our full list includes a range of local and international wines, premium champagnes and curated cocktails.

*wines and vintages subject to availability