



## BOARDROOM 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).

### 2-COURSE SIT DOWN

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

*Still & sparkling mineral water*

### 3-COURSE SIT DOWN

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

*Still & sparkling mineral water*

### PLATED BOARDROOM PACKAGES

Minimum 10 pax

## 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

<b>SPARKLING WINE</b>	NV Beach Hut Brut Cuvee, South East Aus
<b>WHITE WINE</b>	2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus 2022 Young Poets, Pinot Grigio, Mudgee NSW
<b>RED WINE</b>	2021 Beach Hut Cabernet Merlot, South East Aus
<b>BEERS</b>	Byron Bay Lager, Byron Bay NSW James Boags Premium Light, Launceston TAS Heineken 0%
<b>NON-ALCOHOLIC</b>	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

<b>SPARKLING WINE</b>	2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA
<b>WHITE WINE</b>	2023 Folklore Sauvignon Blanc Semillon, WA 2023 Wildflower Pinot Grigio, WA 2023 Wicks Estate Chardonnay, Adelaide Hills SA
<b>ROSE</b>	2021 Folklore Rose, WA
<b>RED WINE</b>	2021 Folklore Cabernet Merlot, WA 2021 Folklore Shiraz, WA
<b>BEERS</b>	Mountain GOAT Lager, Richmond VIC James Squires 150 Lashes Pale Ale, Camperdown NSW James Boag's Premium Light Launceston TAS Heineken 0%
<b>NON-ALCOHOLIC</b>	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