BOARDROOM PACKAGES

COURSES

BREAD SERVICE
Artisan sourdough, cultured butter

ENTRÉE
- BBQ 1/2 shell Tasmanian scallop, with miso mayo (GF/DF)
- BBQ confit Fremantle octopus with whipped chickpeas, pancetta & jus gras (GF/DF)
- Yellowfin tuna with finger lime dressing, labna, pomelo cells & lemon oil (GF)
- Deboned rolled quail with wild mushroom farce, parsnip, mushroom duxelle & jus gras (GF)
- Confit pork belly with aromatic salad, yellow curry laksa & palm sugar caramel (GF/DF)
- Sashimi of kingfish with red curry, kaffir lime, puffed rice, shiso & coconut (GF/DF)
- Smoked duck salad with sweet and sour radicchio, hazelnut cream, salted grapes, jus gras caramel & amaranth leaf (GF/DF/N)
- Wagyu beef tartare with truffle dressing, parmesan cracker, truffle mayo & baby rocket (GF/DF)
- Blood plum with stracciatella, rye crumb & pedro ximenez jelly (V)
- Sashimi of watermelon tuna with sambal matah, kaffir lime, puffed rice, shiso & coconut (VG/GF/V)
- Salt and pepper tofu with aromatic salad, yellow laksa & palm sugar caramel (VG/GF/V)

SIDES
- Baby gem lettuce with buttermilk dressing, parmesan & cured egg yolk (V/GF)
- Burnt carrots with fermented onion, acidic yogurt, wild rice & honey (V/GF)
- BBQ asparagus with burnt butter hollandaise, popped capers, bitter leaves & parsley oil (V/GF)
- Wagyu fat fingerling potatoes with truffled cream foam, burnt onion & truffle mayo (GF)
- Baby gem lettuce with peppered mignonette dressing & chives (VG/V/DF/GF)
- Charred asparagus with salsa verde emulsion, popped capers, bitter leaves & parsley oil (VG/V/DF/GF)

MAIN
- Poached chicken with green chilli foam, rice porridge & crispy skin (GF/DF)
- Barramundi with scallop and butter emulsion, pickled onion, beach herbs & green oil (GF)
- Zucchini with shaved macadamia, white gazpacho, wild leaves & green oil (VG/V/GF/N)
- Pressed lamb shoulder with confit garlic, harissa, sumac yoghurt, chive pods, broad leaf rocket & garlic flowers (GF)
- Champagne and caviar crema with angel hair pasta, green oil & petite leaves
- Roasted pork with miso cabbage, white mushroom puree, saltbush & pork caramel (GF)
- BBQ 48hr short rib, foie gras, roasted onion, onion ash & black garlic (GF)
- Market fish with romesco, candied olive, heirloom cherry tomatoes & basil (GF/DF/N)
- Aromatic red curry with spiced red rice, kaffir lime dust, coconut & snake beans (VG/V/DF/GF)
- Spice rubbed roasted cauliflower with cauliflower puree, pickled cauliflower & spinach emulsion (VG/V/GF)

DESSERTS
- Textures of Passionfruit: Passionfruit curd with fresh passionfruit, freeze dried passionfruit, pavlova & vanilla bean ice cream (V/GF)
- Banana and Chocolate: Banana curd with cashew clusters, candied banana, banana ice cream & warm chocolate foam (V/GF/N)
- Weis Bar: Coconut crema with coconut balls, raspberry gel, raspberry glass, raspberry sorbet & freeze dried raspberry powder (VG/V/GF/DF)
- Tiramisu: Mascarpone sabayon cream with savoiardi biscuit, espresso gelato & cocoa nibs (V)
- White Chocolate: Poached lychee with white chocolate mousse, lychee gelato & lychee sago (V)
- Lychee Panna Cotta: Free form plant-based panna cotta with lychee sago, lychee gel & lychee ice (VG/V/DF/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%

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 BEVERAGE PACKAGES

STANDARD PACKAGE	Chilled Orange Juice, Assorted Soft Drinks Still & Sparkling Mineral Water
PREMIUM PACKAGE	Chilled Orange Juice Still & Sparkling Mineral Water Assorted Capi Flavoured Sodas

*wines and vintages subject to availability

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