



Function Menu

This menu applies to group bookings being a minimum of **26 people**. A dish selection is to be finalized 10 calendar days before the function's date
The price of **\$72.50pp** includes a pre-selected 3-course meal with No choice (i.e. 1xEntree, 1xMain Course & 1xDessert and coffee). Each additional choice will incur an extra **\$5.00** charge per person.

Entrées

Soups

Broth of rabbit and lemon with rabbit in gow gie pastry, and baby herbs
Cauliflower cappuccino with crispy house made pancetta and truffle oil
Seafood and saffron broth with celeriac and fennel, herbs and seafood
Double beef broth with sherry, kailian, herbs and home made oxtail tortellini
Roasted pumpkin bisque with vanilla and goat's curd, olive oil and chives
Chicken broth with fine root vegetables, truffled chicken and angel hair noodles

Pasta

Scallop agnolotti with braised zucchini and spec with roasted tomato, garlic and wine
Potato ravioli with braised wild mushrooms and shallots crème fraiche and parmesan
Veal and mushroom cannelloni, wine cream sauce, melted provolone and wild rocket
Fresh home made fusilli with wine, basil and tomato, crumbled goat cheese and olives
Seafood ragout lasagna with wine and saffron sabayon salmon caviar and lobster oil
Spinach and ricotta ravioli with a rich Neapolitan sauce, shaved Reggiano and truffle oil
Squid ink linguini with pan seared scallops, fried chilli, fennel and preserved lemon cream

Cold entrées

Snapper cheek terrine with potted parsnips, preserved lemon herb salad and remoulade sauce
Fried whiting, pickled vegetables with marinated potato, smoked paprika and mustard cress
Soy marinated beef fillet with pickled cucumber salad with sesame and spring onion wonton
House cured salmon with pear and mustard compote, fennel salad with herbs and caviar
Marinated king fish, mushroom salad, onion and artichoke compote, duck dressing
Tiger prawns with seared scallops, kipfler salad, avocado and dill vinaigrette
Seafood antipasto of local seafood with marinated vegetables and grissini (*)
Mediterranean antipasto with prosciutto, sausages, char grilled vegetables (*)
Barbecued tiger prawns with an Asian inspired salad and light curry vinaigrette

Hot entrées

Confit pork belly with shaved squid, puree of cauliflower baby herbs and vincotto
Oxtail tart with grilled scallops, celeriac fondue, snow pea tendrils and thyme beurre blanc
Roasted duck neck sausage with seared liver, braised leeks and beetroot tortellini
Roast quail on home made truffle noodles, fried mushrooms and caramelized pan juices
Olive oil poached Tasmanian salmon, with an orange and fennel salad, caviar sauce
Risotto of squid ink with seared scallop, Jamon and preserved lemon dressing
Kingfish wrapped in prosciutto with creamed cabbage, orange and caviar dressing
Pan seared local whiting on a bed of sauté lettuce, with sauce cream and caviar
Sliced crispy duck breast with smoked eggplant risotto and pickled walnut
Prawn ragout pancakes, parsnip mousse, gulf prawn salad and beetroot essence

Main Courses

- Pork** Grilled sweet-spiced pork fillet, confit garlic mash, calvados jus roasted chestnuts
Assiette of roasted pork, confit belly, spiced fillet, grilled head terrine with silver beet
Slow roasted pork belly with blue swimmer crab salad and lemongrass dressing
Rolled hock of pork with slow cooked cannellini beans, parsley sauce and apple pancetta
- Duck** Roasted duck leg and breast with sausage on braised fennel jam, and bordelaise sauce
Confit duck leg and roast breast with sausage on sauté Asian greens and fruit compote
Slow roasted duck on white polenta, pear and silver beet and light duck-truffle sauce
Smoked duck breast and leg sausage, pickled melon sauté kalia and toasted rice
- Chicken** Crisp skin chicken on preserved-lemon risotto, asparagus and Riesling glaze
Roast chicken breast on saffron and sweet pea orzo, grilled chorizo and jus
Confit chicken leg with truffled silver beet, pan fried polenta and shallot jus
Roasted chicken breast with root vegetable ragout crispy speck and corn aioli
Port wine chicken breast with confit garlic mash, roast mushroom and thyme jus
- Fish** Snapper with mussel and cotechino salad, white bean puree, red wine and dill
Chermoula marinated barramundi on kipfler salad, asparagus and chive sauce
Crisp skin salmon with potato puree and peas, asparagus, preserved lemon
House smoked salmon on celeriac potato, bacon chips and an orange beurre blanc
Rare grilled tuna on wild mushroom risotto and leek fondue red wine and dill sauce
Pan seared kingfish, olive tapenade, cous cous with fine vegetables and saffron sauce
- Beef** Roast tenderloin of beef, crumble of goat's cheese and brioche Shiraz glaze
Roasted fillet of beef with seared beef sausage, risotto of red wine, shallot and mushrooms
Roast tenderloin of beef with du pui lentils roasted shallots and parsnip mousse
Macadamia crusted tenderloin on creamy scalloped potato and red wine mushroom jus
Mignon of beef, potato galette, carrot and truffle marmalade and red wine sauce
Roasted tenderloin with roesti potato, pinot glaze marinated mushroom and béarnaise
Marinated tenderloin on sage mash and grilled portobello mushroom, shallot jus
- Veal** Braised veal shin with chop, carrot marmalade, fried olives and sauce verde
Veal cutlet with sage mash, broccolini wrapped in pancetta, wine sauce
Pressed shoulder of veal, truffle cauliflower puree and roasted field mushroom
Ossobuco of veal braised in wine and tomato with soft white polenta and pea pods
- Lamb** Roasted Hay valley rack of lamb with spinach and pine-nuts, grilled sweet potato mustard jus
Roast Hay Valley lamb rump, caponata of vegetable, goat's curd and balsamic jus
Pan seared saltbush lamb porterhouse with confit belly eggplant caviar and rosemary sauce

Vegetarian

Roasted figs on walnut and rocket salad, fig vincotto, ricotta and fried green chilli (*seasonal*)
Truffle potato cake with wild mushroom ragout and parmesan crusted asparagus
Brioche and chevre loaf with persimmon jelly, beetroot and truffle cannellini beans
Roasted mushroom salad with grilled asparagus, shaved parmesan, herb vinaigrette
Bitter leaf and pickled watermelon rind salad with roasted pine nuts and Bulgarian fetta
Potato and goat-cheese tart with confit tomato balsamic caramel and cress salad
Tomato poached soufflé omelette with sauté spinach, asparagus and fromage blanc
Woodside goat-cheese tart, slow roasted tomato, balsamic and wild rocket
Potato gnocchi with caramelized pumpkin, cherry tomato, spinach and pine nuts
Cannelloni of ricotta and spinach in a rich Neapolitan sauce and wild rocket
Ravioli of roast sweet potato, crème fraiche and sage beurre noisette
Tortellini of roasted parsnip and pine nut, snow peas and caramelized pumpkin essence

Desserts

Malt sponge roll with caramel mousse, banana ice cream and peanut nougatine
Roasted macadamia nut tart with a coconut and white chocolate ice cream cone
Poached quince with coconut tapioca pudding and cassia bark jelly
Roasted pear with an orange and almond frangipani tart and yoghurt ice cream
Apple tart tatin with cinnamon ice cream and apple butterscotch
Baked quark cheesecake with seasonal fruits, fresh cream and toffee
Chloe's Belgian chocolate mousse with macerated berries and coco nib chocolate
Flourless chocolate cake with chocolate ice cream and raspberry sauce
Scorched almond parfait, coffee croquant, chocolate sauce and tuilles
Orange and polenta cake with burnt orange ice cream, Grand Marnier sauce
Poached rhubarb with spiced savarin, yoghurt sorbet and rhubarb jelly
Pear and pecan pudding with caramel sauce and vanilla ice cream

Coffee/Tea

Christmas Menu-items

Smoked Aldinga turkey salad with macadamia nut, chardonnay vinaigrette (Entrée)
Turkey eye fillet with walnut, apple, prosciutto and cranberry sauce (Main Course)
Traditional Christmas pudding with brandy sauce (Dessert)
Christmas pudding parfait with muscatels and dark chocolate sauce (Dessert)

(*) For Seafood Antipasto an **extra charge of \$9.00** per person applies

(*) Both Antipasto Dishes are available as a **set Entrée only**

For one additional course from the Entrée range **add \$19.00pp** and for Seafood Antipasto **\$28.00pp**

***Menu-items and prices may be subject to change
All prices are GST inclusive***