

D I N I N G

**CH DINING FUNCTION/WEDDING MENU PACKAGES**

**CANAPE/FINGER FOOD**

Basic package	choose 5 items	\$28
Premium package	choose 8 items	\$42

**HOT**

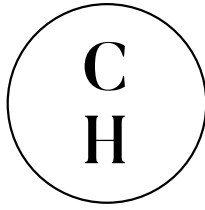
Cajun crab vol-au-vent	
Duck and almond mini spring rolls	
Mini pumpkin arancini balls with thyme mayonnaise	(v)
Salt and pepper squid, chipotle mayonnaise	(gf)
Vegetable mini spring rolls with sweet chili glaze	(v)
Chinese prawn dumpling spoons, light ginger soy sauce	
Thai spiced fish cakes with wasabi mayonnaise	(gf)

**COLD**

Swedish meatballs with chipotle mayonnaise	(gf)
Pea and mint tartelette with danish fetta	(v)
Prawn frittatas with saffron aioli	(gf)
Herb pikelet, blue brie, pear	(v)
Vine tomato, grilled zucchini, prosciutto, goats curd bruschetta	
Duck liver pate, orange chutney, melba toast	
Devonshire egg, cucumber, black caviar, bread rounds	

**SWEET**

Mini banoffee pie
Tira misu cups
Chocolate mousse cups



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**PLATED DINING MENU PACKAGES**

Basic package two courses	\$38 per person
Premium package 3 course + chef choice of 4 canapes on arrival	\$52 per person
Served alternate 50/50	

**ENTRÉE**

Crisp bruschetta of prosciutto, grilled eggplant, artichoke puree, goats cheese	(v on request)
Roast pumpkin soup, crème fraiche, chives	(gf-v)
Lemon risotto, pan fried oyster mushrooms, thyme infused olive oil	(gf-v)
Yellowfin tuna nicoise salad	(gf)
Salmon mousse, rye crispbread, verjuice jelly	(gf on request)
Chargrilled vine tomato, fried haloumi, crescent head bush honey	(gf-v)

**MAIN**

Chargrilled rib eye fillet, potato galette, jus-lie	(gf)
Baked herb crusted salmon fillet, warm asparagus, green bean salad, lime beurre blanc	(gf)
Slow roasted duck maryland, gratin potato, jus-lie	(gf)
Pan fried saltwater barramundi, crispy chats, zucchini mayonnaise	(gf)
Portuguese chargrilled chicken breast, potato mash, lemon veloute	
Eggplant parmigiana, basil, vine tomato salad, buffalo mozzarella	

**DESSERT**

Lime panna cotta, orange compote
Traditional chocolate mousse, creme chantilly
Eton mess
Steamed ginger pudding, butterscotch sauce, vanilla ice cream
Chocolate crème brulee