



create

**GRAZING
PACKAGE**

pre-dinner canape options

KING FISH SASHIMI

organic coconut, citrus
coriander sprouts

BERKSHIRE PORK BELLY

chipotle mayo, buttermilk slider

2 ½ BITE SIZE BEEF & MUSHROOM PIE

hp sauce

OCEAN TROUT CROQUETTE

raw fennel, spitfire mustard mayo

CHICKEN POT STICKER

bang bang garnish
toasted sesame aioli

EDAMAME

chilli & ricotta fritters

30 GRAM MINI BURGER

cheese, dill pickle, house ketchup

KING PRAWN

BUTTERMILK ROLL

piquillo peppers, aioli

CRISP PORK TOSTADA

chilli, vietmint, spring onion

HERVEY BAY SCALLOPS

chilean spice dust

DUCK, PARSLEY & SHALLOT CROQUETTE

warm spiced mustard mayo

WHITE FISH SOFT SHELL TACO

spiced slaw, yuzu mayo

CHARRED CHICKEN

harissa

PULLED BRISKET

jalapeno salsa, toasted slider

HEIRLOOM TOMATO

mozzarella & basil soft taco

CHILLI PRAWN TOSTADA

blackened corn , coriander & lime

SPICED CRAB FRITTERS

sriracha chilli sauce

2 ½ BITE SIZE CHICKEN LEEK & PARSLEY PIE

lemon mayo

PIZZETTE-

N'DUJA SALAMI

buffalo mozzarella, alto olives

HAWKES POTATO

wood roasted leek & asiago

sit down grazing style

SIDES DESIGNED BY MENU
ARRANGEMENT

PLEASE CHOOSE 2 ITEMS PER COURSE

BEGINNING

ISTRA PANCETTA

poached grapes, dandelion & mustard leaf
seeded mustard honey dressing

WAGYU BEEF BRESAOLA

hawkes russet, walnut & parsley slaw
hot mustard dressing

PRESSED LAMB BREAST

confit & roasted, heirloom carrots
peas & mint crème fraîche

COLLINSONS FARM

MILKFED VEAL

white anchovies, mache
raw horseradish & dressing, red sorrel leaf

MASTERSTOCK POACHED CHICKEN

organic tofu, radishes & herbs
toasted sesame miso aioli

OCEAN TROUT

kipfler potato, celery & caper salad
golden beets, dill flowers, pea dust

BBQ SCALLOPS

roasted chilli cauliflower, pea shoots
toasted seeds, spiced labne

ARTISAN STRETCHED BUFFALO MOZZARELLA

heirloom tomatoes, broad beans
summer herbs, rye crumble

SASHIMI

puffed rice, edaname & wasabi leaf
coriander sprouts

MIDDLE

NAKED FISH PIE

ocean trout, prawns, mussels & sorrel
kipfler potato & dill flowers

WIMMERA DUCK CONFIT

russet potato, pancetta & fermented shallots
hazelnut parsley salsa

TARWIN RIVER CONFIT LAMB

organic farro, finger fennel, currants
mint, hojiblanca olive oil

SOY GINGER BRAISED OX CHEEK

mustard leaf, choy sum & edaname
wild garlic chives

GOLDEN GLENLOTH CHICKEN

chilli roasted cauliflower
crisp kale, capers, citrus aioli

GIPPSLAND EYE FILLET

truffle sea salt rub, forage watercress
burnt onion mayonnaise*

SPICED BUTTERMILK WHITEFISH

urid dhal, toasted mustard seeds
rusty gate olive oil

BERKSHIRE PORK BELLY

rye crostini, black pudding crumble
cloudy apple vinaigrette, peppermint leaf

BBQ MILAWA CHICKEN

raw zucchini, organic haloumi
soused onions, main ridge feta

*surcharge applies

sit down grazing

SWEET END

WOOD FIRED APPLES & BERRIES

white pepper crumble, sweet vanilla crème

ESPRESSO CALLEBAUT

CHOCOLATE BROWNIE

choc mousse & honeycomb

malted milk crumbs

LEMON & LIME CHEESECAKE

roasted pistachio, ginger biscuit crumbs

lemon balm leaf

ETON MESS

hand picked & gathered strawberries

crushed meringue, vanilla clotted cream

BRIOCHE FRENCH TOAST

orange marmalade & dust, orange labne

CHEESE

SELECTION OF VICTORIAN

& EUROPEAN CHEESES

house lavosh & victorian muscatels*

PYRGRANA CLOTHED

AGED CHEDDAR

rye sourdough & pickles

GRANA PADANO

PARMESAN CROQUETTES

aioli



your beverage options

EVENT PACKAGE

SCOTCHMANS – THE HILL SAUVIGNON BLANC,

Adelaide / Marlborough, NZ

SCOTCHMANS – THE HILL SHIRAZ, Adelaide, SA

SCOTCHMANS – THE HILL CUVEE BRUT,

Multi Regional, VIC

PERONI

COOPERS LIGHT

CAPI SPARKLING WATER

sparkling mineral
blood orange soda
lemon soda

LUX PACKAGE

FULLY CUSTOMISED BEVERAGE PACKAGE DESIGNED SPECIFICALLY FOR YOU POA

your beverage extras

CHAMPAGNE/ SPARKLING UPGRADE

BIANCAVIGNA N.V
PROSECCO BRUT
Veneto Italy

LOUIS ROEDERER,
CHAMPAGNE BRUT N.V
Champagne, France

COCKTAILS

WATERMELON MOJITO
fresh watermelon, white rum
lime, mint, ginger ale

MOJITO
bacardi carta blanco, fresh lime
mint, soda, sugar, crushed ice

GRAPEFRUIT CAPRIOSKA
vodka, grapefruit, sugar, crushed ice

CLASSIC COSMOPOLITAN
cointreau, vodka, cranberry juice, lime

ESPRESSO MARTINI
fresh espresso, vodka
kahlua, coffee beans

APERTIFS

PIMMS + LEMONADE
lemon, cucumber, strawberry, mint

CAMPARI + FRESH ORANGE
campari, orange juice
soda, fresh orange

APEROL SPRITZ
aperol, prosecco, soda, orange

SPIRITS

**CUSTOMISED SPIRIT
PACKAGE**
POA