

Morning Tea & Afternoon Tea

Select one of the following items for Morning Tea and one item for Afternoon Tea

- | | |
|---|-----------------------------------|
| -Sweet Muffins | -Almond and Orange Friands |
| -Assorted Danish Pastries | -Assorted Slices |
| -Burcha Muesli | -Chefs selection of mini tartlets |
| -Mini Croissants – Ham, Tomato, Cheese/ Tomato and Cheese | |

Lunch

Gourmet Sandwich Platter -

Select three of the following sandwich fillings, please ensure one of your options is a vegetarian selection, served on Chef's selection of breads

Sandwich Platter -

Chef's selection of three fillings, one selection will be vegetarian, served on Chef's selection of white, wholegrain or multigrain bread

Meat Options

- Thai Beef Salad
- Honey Ham, Amore Smoked Caciotta, Salad
- Porchetta, Roquette, Fire Roasted Capsicum Relish
- Pastrami, Onion Jam, Lettuce, swiss cheese
- Roast chicken, Celery, Tarragon Mayonnaise, Avocado

Vegetarian Options

- Roast Capsicum Hommus, Spanish Onion, Roquette (vg)
- Egg, Chive, Mayonnaise, Cucumber, Alfalfa (v)

Platters are served with Tea, Coffee, and Iced Water

Hot Canapés

Select three items from the following list

- | | |
|---------------------------------|---|
| -Chorizo sausage roll | -Mushroom arancini balls (v) |
| -Crumbed Mozzarella Sticks (v) | -Chicken and Corn empanada |
| -Spinach and Fetta Pastizzi (v) | -Thai fish cakes, sweet chili mayonnaise (gf) |
| -Bosc castle mini pies | -Honey Soy Chicken Skewers (gf) |
| -Beef Croquettes | |

Served with Tea, Coffee, Juice and Iced Water throughout the day

2-course menu

3-course menu

alternative drop main course, please select two mains

Entrée *(please select one entrée)*

Chicken Roulade, Salsa Verde, Roquette and Parmesan Salad (gf)

Crispy Pork Belly, Celeriac Remoulade, Roasted Shallot Sauce (gf)

Sweet Potato and Leek Ravioli, Tarragon and Garlic White Wine Sauce, Peas (v)

Soba Noodle and Pickled Vegetable Salad (vegan)

Mushroom and Pancetta Ragu, Papadelle

Mains

Panko Crumbed Chicken Breast, Shaved Ham, Napoli, Mozzarella, Roast chat potatoes, Garden Salad (gf on request)

Baked Creole Chicken Breast, Collard Greens and White Bean Ragout, Petite Tomatoes (gf)

Slow Cooked Lamb Shank, Creamy Mash Potatoes, Seasonal Local Market Vegetables, Red Wine Sauce (gf on request)

Osso Bucco, Green Beans, Creamy Mash Potatoes, Gremolata (gf on request)

Seared Barramundi, Pea Puree, Tomato and Crouton Salad with Capers and Olives

Vegetarian Mains

Panko Crumbed Eggplant, Napoli, Mozzarella, Roast Chat Potatoes, Garden Salad

Potato Gnocchi, Napoli, Basil

Thai Salad, Chilli Garlic Dressing

Dal Makhani, Garlic Naan

Desserts *(please select one dessert)*

Berry Panna Cotta, Gin Glazed Mixed Berries, Short Beard Biscuit (gf on request)

Dark Chocolate and Orange Mousse Tart, Vanilla Anglaise, Almond Praline (gf on request)

Chocolate Ganache Tart, Raspberry Coulis, Whipped Vanilla Cream

Individual Pavlova, Chocolate Sauce, Seasonal Fruit, Vanilla Whipped Cream (gf)

Pecan Cheesecake, Caramel Sauce, Whipped Vanilla Cream (gf)

2 main choices, 2 side choices and 1 dessert choice

3 main choices, 3 side choices and 2 dessert choices

Mains

Sweet soy glazed blue eye with choy sum, oyster sauce

Seared salmon atop wilted spinach, Asparagus, toasted almond

Creole Spiced Chicken breast, White bean ragout, petit tomatoes

Chicken Cacciatore, Pappardelle

Roast leg of lamb, Gremolata, Roasted root veg

Mushroom Ragu pappardelle and ricotta (v)

Medium Rare Roasted scotch fillet, Herb and Mustard Crust, Broccolini and Kale

Sweet Potato and Leek Ravioli, tomato and basil sauce, fresh parmesan (v)

Sides

Grain salad – Lentils and Wheat with Pomegranate, Seeds and Herbs (v)

Garden Salad, honey mustard dressing (vg)

Nicoise Salad – Egg, Kipfler Potato, Green Beans (v)

Cous Cous and Haloumi Salad with flaked almonds and Currents (v)

Creamy Mash Potatoes with chives (v)

Wedges of Honey glazed pumpkin, sweet potato & parsnip (vg)

Shaved Fennel and Orange salad with Ciabatta Croutes (vg)

Desserts

Apple and Cinnamon crumble served with double whipped cream (v)

White Chocolate Cheese cake, Raspberry Compot (v)

Eton Mess, Strawberries and Vanilla Cream (v)

8 choices, consisting of 5 from Group One, 2 from Group Two and 1 from Group Three

10 choices, consisting of 4 from Group One, 4 from Group Two and 2 from Group Three

12 choices, open choice

Group One

Beef Croquettes

Mushroom Arancini, Garlic Aioli (v)

Chorizo sausage rolls, Tomato Kasundi

Spinach and Fetta sausage rolls (v)

Mixed Bruschetta (vg)

Spinach, Mushroom and Tarragon Tartlet (v)

Chicken and Grilled Corn Empanada

Honey Soy Chicken Skewers (gf)

Group Two

Crispy pork belly, Pickled Vegetable Salad, Japanese Mayonnaise (gf)

Mini Tacos – Beef/ Blackbean (v)

Thai Fish Cake, Sweet Chilli Mayonnaise (gf)

Caramelised onion tartlet, goats cheese, beetroot (v)

Caprese Salad (v) (gf)

Avocado Salsa Bites (vg)

Pancetta, Leek, Provolone Tartlet

Group Three

Seared Kangaroo fillet, Tasmanian Bush Pepper, Yorkshire pudding, Bush tomato chutney

Tuna, Goats Cheese and Wasabi Salad (gf)

Pork Terrine, Pistachios, Cornichon, Onion Jam, Brioche

Beetroot Cured Salmon, Pumpernickel, Mustard Sauce

Smoked Duck Breast, Cheery Sauce, Red Radish Salad (gf)

COCKTAIL CANAPES

Gala Menu

Looking to entertain VIP guests prior to the show our Gala Finger Food Menu is perfect for guest numbers up to 50. Minimum numbers of 25. Perfect for up to 50 people!

Selection of hot and cold finger food & sweets.

For numbers above 50 please consider our PRACC cocktail canape option. Please contact your event planner for more information.

- Mushroom Arancini, Garlic Aioli (v)
- Chorizo Sausage Rolls, Tomato Kasundi
- Mixed Bruschetta
- Chicken & Chorizo Empanada
- Chocolate Eclairs
- Lemon Curd Tartlet

Add a 1-hour drinks package

Non-alcoholic

- Bottled Water
- Bottled Soft Drinks

Alcoholic

- Bottled Water
- Bottled Soft Drinks
- Light Beer
- Heavy Beer
- Red Wine
- White Wine

Celebration Menu

Minimum numbers of 25. Perfect for up to 50 people!

Selection of hot and cold finger food & sweets.

For numbers above 50 please consider our PRACC cocktail canape option. Please contact your event planner for more information.

- Boscastle Mini Pies
- Chorizo Sausage Rolls
- Spinach & Fetta Rolls (v)
- Mixed Mini Muffins
- Mixed Friands

Space is subject to venue availability

Cast & Crew Menu

Minimum platter provided is for 10 persons.

Option 1

- Selection of Seasonal Salads includes varied proteins and vegetarian/vegan options OR Selection of 4 Point Sandwiches
- Seasonal Fruit Platter
- Muesli Bar

Option 2

- Selection of Rolls & Wraps
- Seasonal Fruit Platter
- Selection of Biscuits/Cookies

Add a drink to either option

- Bottled Water
- Soft Drinks Cans

Please note the deadline for dietary requirements for all guests is 2 weeks before the event date. Any dietaries made known on the day of your event may not be able to be accommodated. Please ensure you receive dietaries from your guests prior to the deadline.