

FUNCTION ALTERNATE SERVICE MENU

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Smoked chicken dip on rye bread crisps	Lamb, garlic & oregano meatballs w/ basil pesto
Caramelized onion tart with goats cheese	Thai fish cakes w/ chilli lime dressing
Wafer sliced beef on mini toasts w/ horseradish cream	Creamy chicken and mushroom vol au vents
Smoked salmon mascarpone on toasted baguettes	Indonesian satay chicken skewers w/ ketchup manis
Arancini rice balls filled w/ sage & mozzarella	Chilli beef skewers w/ lime aioli
House made sausage rolls w/ tomato chutney	Warm mini bacon & zucchini quiches

ENTREE

Tasmanian smoked salmon, caper berries, mizuna lettuce, red onion jam, lemon vinaigrette

Pulled lamb risotto, honey glazed butternut pumpkin, caramelized garlic, grana padano

Sticky pork belly, coconut rice, bean shoots, chilli, coriander, sweet soy glaze

Chicken vol au vent, spinach, dill, pesto cream, goat chèvre

Beef cheek bourguignon, cauliflower puree, fried parsley, jus

MAIN

Char grilled scotch fillet, duchess potato, garlic sautéed spinach, beef au jus

Red wine pomodoro braised lamb shank, buttery polenta mash, minted green beans

Olive panko crumbed pork loin, sautéed vegetable cous cous, red wine apple puree

Salmon fillet, mash potato, sesame boy choy, caper and dill butter emulsion

Grilled chicken breast, crushed sweet potato, zucchini ribbons, kale crisps, turmeric coconut cream

DESSERT

Lemon tart, double cream

Churros, white chocolate raspberry ganache

Bourbon chocolate mud cake

Meringue, berry compote, double cream

Sticky date pudding, warm caramel sauce

PRICING

SIT- DOWN SERVICE

Two course, two option, alternate service (entrée & main OR main & dessert) = \$47 per person

Three course, two option, alternate service (entrée + main + dessert) = \$57 per person

ADDITIONS

Canapes (approx. 5 pieces/person) = \$12 per person

Fruit & cheese platters = \$5.5 per person

NOTES:

- Minimum numbers of 40 may apply
- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can be made via direct deposit:

Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
 - Final numbers & full payment is due 7 days prior to function
 - Public Holiday 20% surcharge may apply
 - Please note all pricing is inclusive of GST
-