



CANAPÉ MENU



6 canapés hot and cold - \$34 per person
6 canapés and 1 substantial - \$37 per person
7 canapés and 1 substantial - \$40 per person
8 canapés hot and cold + 2 substantial - \$45 per person



hot canapés

duck spring rolls with hoisin dipping sauce
vegetarian spring rolls (vgo)
tempura prawns with soy and ginger
chilli salt squid with lime
chicken satay with peanut dipping sauce (gf)
beef satay with peanut dipping sauce (gf)
mushroom arancini filled with mozzarella cheese (v)
abondigas (spicy pork and beef Spanish meatballs)
vegetable samosa (vg)
deep fried calamari and onion ring with sauce tartare
fried chicken wings in honey roast dressing



cold canapés

salmon smoked on pancakes with mascarpone and red onion jam
cold king prawns with aioli (gf)
freshly shucked oysters with lime (gf)
rare roast beef on crostini with mustard butter and horseradish cream
bruschetta of tomato and basil (v)
toasted sour dough bread with hummus, topped with Spanish Serrano ham
rice paper rolls with vegetables (v)
smoked trout on toasted brioche and chilli lime aioli



substantial canapés

grilled lamb cutlets with tomato relish (gf)
baked pork ribs with honey, chilli, soya sauce
salmon cakes with aioli
"our" fish and chips with aioli (50 g)
our sausage rolls with pork and fennel sausages with tomato relish
mini pork sausage hot dogs with mustard, onions and cheese
beef pie with tomato sauce



dessert canapés

chocolate brownie with raspberries
chocolate tart
mini apple turnover
mango tiramisu
vanilla panna cotta
mini pavlova with lemon curd and fruits



FUNCTION MENUS

\$55.00 per person - Please choose 2 of each course

entrees

crispy pork belly with pumpkin puree, apple mayonnaise topped with rocket salad
beef carpaccio with capers, red onions, parmesan and rocket leaves
salad of honey roasted chicken, with field mushrooms, olives puree and spinach salad
garlic bruschetta with field greens, ricotta cheese, roasted peppers, and tomatoes
freshly shucked natural oysters (6)
smoked salmon with rocket, dill, chili and lime dressing

main course

oven roasted pork, beef ribs, with chili, garlic and ginger sauce
baked gold band snapper, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
grilled chicken breast, parmesan mash, broccolini, and sauce mushrooms
duck confit, with roasted potatoes, green beans and bacon
traditional lasagna made with fresh pasta and layered with meat sauce and cheese
200g beef eye filet with gratin potato, grilled zucchini, shallots and sauce red wine
risotto of mushrooms with parmesan

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
creamy garlic mash
sautéed green beans with feta and garlic
roasted root vegetables with rosemary and garlic oil

please note that your selections will be served as an alternate drop.



FUNCTION MENUS

\$65.00 per person - Please choose 2 of each course

entrees

crispy pork belly with pumpkin puree, braised cabbage and apple
peppered beef carpaccio with capers and lime chili dressing
roasted duck, with peppers, sweetcorn salad and soy dressing
salad of prawns with celeriac relish, rocket and green beans
freshly shucked natural oysters (6)
smoked salmon with rocket, dill, chili and lime dressing
garlic bruschetta with field mushrooms, feta cheese, and rocket salad

main course

baked gold band snapper, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
oven roasted pork and beef ribs, with chili, garlic and ginger sauce
chicken Kiev, filled with ham and garlic butter, served with mash, green beans, and red wine sauce
duck confit, with roasted potatoes, green beans and bacon
roasted lamb rump steak, butter beans, roasted sweet potatoes, and sauce diane
traditional lasagna made with fresh pasta and layered with meat sauce and cheese
200g beef eye fillet with gratin potato, grilled zucchini, mushrooms, shallots and sauce red wine
risotto of peas, mint, topped with parmesan cheese
roasted zucchini with yellow lentils cooked in tomato stock

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
creamy garlic mash
sautéed green beans with persian feta
roasted root vegetables with rosemary and garlic oil

dessert

classic lemon tart with vanilla ice cream
apple tart with anglaise and caramel ice cream
strawberry tart with vanilla ice cream
vanilla slice with fresh berries
apple crumble with cherry ice cream
raspberry tiramisu with chocolate shavings
chocolate semi freddo with caramel ice cream
toffee nut pudding with chocolate ice cream
fresh fruit tart with vanilla custard

to finish

freshly brewed coffee and a selection petit fours

please note that your selections will be served as an alternate drop.



FUNCTION MENUS

\$75.00 per person - Please choose 3 of each course

entrees

freshly shucked natural oysters (6)
salad spanner crab with chili, parsley avocado and rocket salad
house smoked salmon with rocket, dill, chili and lime dressing
ocean king prawns with avocado and celeriac remoulade salad
roasted hot smoked duck, cucumber and red radish, dill scented crème fraiche
baked chicken filled with feta cheese, tomatoes, served with mushroom salad
wagyu beef salad, braised mushroom, coriander, chili, lime and sesame soy dressing
crispy pork belly with pumpkin puree, green apple with garlic mayonnaise
garlic bruschetta with field greens, ricotta cheese, roasted peppers, and tomatoes

main course

baked gold band snapper, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
oven roasted pork and beef ribs, with chili, garlic and ginger sauce
chicken kiev, filled with ham and garlic butter, served with mash, green beans, and red wine sauce
duck confit, with roasted potatoes, green beans and bacon
200g beef eye fillet with gratin potato, grilled zucchini, shallots and sauce mushrooms
350g beef rump with roasted potatoes, eggplant puree, and green beans
tomahawk pork cutlet 400gms with roasted vegetables, garlic potatoes and sweet and sour sauce
roast veal loin, with mozzarella cheese, cherry tomatoes, parma ham, fondant potatoes served with peppercorn sauce
risotto of peas, beans and topped with parmesan cheese
roasted zucchini with yellow lentils cooked in tomato stock
traditional lasagna made with fresh pasta and layered with meat sauce and cheese

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
creamy garlic mash
sautéed green beans with gremolata and persian feta
roasted root vegetables with rosemary and garlic oil

dessert

classic lemon tart with vanilla ice cream
apple tart with anglaise and caramel ice cream
strawberry tart with vanilla ice cream
vanilla slice with fresh berries
apple crumble with vanilla ice cream
raspberry tiramisu with chocolate shavings
chocolate semi freddo with caramel ice cream
toffee nut pudding with chocolate ice cream
fresh fruit tart with vanilla custard

to finish

freshly brewed coffee and a selection of petit fours

please note that your selections will be served as an alternate drop.