

seated

we understand that a generous abundance of delicious food is the centerpiece to a celebratory meal, that the essence of celebration is sharing; good times, special occasion's & life's milestones. our seated menu enhances these moments with a shared table; plentiful, best of season, lovingly prepared. we are happy to work with you to design a unique feast according to your occasion. we can serve our feasting menu a number of ways- family style, feasting shared platters, plated or buffet- chat to us about what suits your style.

from the butcher

- beef daube; beef shoulder half day cooked, red wine, olives, caramelised baby carrots, onions & bay
- peppered rib fillet, onion jam, béarnaise: for a bit of fun you can create your own 'carving team' (butchers aprons, boards & carving implements provided)
- hearty steak & guinness stew, baby button mushrooms, thyme, tomato with cheddar dumplings and a side of pickled onions
- slow roasted sweet bangalow pork shoulder, garlic, fennel & coriander rub, pomegranate glaze, pan juice reduction
- pork belly; twice cooked sweet bangalow pork, cinnamon, cloves, ginger, star anise & sticky maple glaze with spiced pickled oranges
- leg of lamb greek style; lemon, garlic & oregano rub, chickpea, mint & lemon salad, garlic yoghurt drizzle
- Half day lamb shoulder; slow roast, spiced honey, lemon & herb marinade, fennel, walnut crumble, pomegranate molasses drizzle
- pancetta wrapped chicken or pork; pecan, lemon thyme and bacon stuffing, sage burnt butter, caramelised lemons
- chicken coq au vin; white wine, french herbs, lemon zest, olives & touch of chilli
- buttermilk soaked southern fried chicken, crispy onion rings, hot corn bread, home-style gravy

off the boat

- fish of the day; poached in coconut milk, lemongrass, lime leaves & coriander, topped with toasted coconut, mild chilli and shallots
- penne pasta, hot smoked ocean trout, garden peas, dill, asparagus, lemony crème fraiche & popped capers
- whole baked baby snapper; ginger, garlic, lime, lemongrass rub, flashed with soy & sesame oil, chilli & shallot sprinkle
- barramundi fillets, black sesame crust, black bean glaze, seaweed salad
- snapper fillets; panko, lime, coriander macadamia crust, caramelized limes, finger lime pearls

meet the lentils...meat free alternatives for your feasting table

- baked risotto; porcini & wild mushroom or lemon & fennel, parmigiano grana, frizzled basil
- classic roasted eggplant and tomato moussaka, creamy béchamel, parmesan crust
- tagine; pumpkin, chickpea, zucchini, tomato, saffron, preserved lemon, served with harissa yogurt & fresh herbs
- spaghetti, lemon, chilli, toasted pinenuts, parsley & herbed pangrattato
- rustic vegetable tart; roasted mediterranean vegetables, rosemary, chevre, confit garlic, balsamic reduction
- spanakopita filo; spinach, feta, gruyere, mascarpone, lemon, garlic yoghurt
- baked potato gnocchi gorgonzola cream, parmesan sourdough crust, crispy sage
- southern sweet corn cakes; spiced tomato dust, avocado & heirloom tomato salsa, jalapeno cream
- roasted eggplant; stuffed with pearl cous-cous, herbs, green olives, preserved lemon, yoghurt & tahini drizzle, pomegranate & toasted almond sprinkle
- peachy; grilled peaches & fresh creamy burrata, witlof, basil, toasted hazelnuts, aged balsamic & black salt (seasonal)

the veggie patch

salads for your feasting table

- leaves; locally farmed baby salad leaves, herbs & edible flowers hand-picked that morning, dressed with aged chardonnay vinegar & extra virgin olive oil
- classic greek salad; tomatoes, creamy house marinated feta, cucumber, olives, red onion, lemon dressing
- witlof; baby witlof, crispy pear, candied walnut, roquefort, shaved fennel, white balsamic
- moroccan carrot salad; carrot, zucchini & beetroot matchsticks, orange zest, mint, parsley, coriander, pistachio, crispy za'atar flatbread shards, preserved lemon dressing
- lentils & baby beets; beetroots, golden teardrops, orange, beet leaves, purple micro basil, toasted hazelnuts, maple mascarpone drizzle
- chop chop salsa salad; shredded iceberg, capsicum, carrot, sprouts, coriander & mint, avocado, lime
- late harvest panzanella; farmers market heirloom, tomatoes, baby bocconcini, baby basil, italian parsley, marinated olives, torn sourdough, red wine vinaigrette
- potato salad; pink eyes, shallots, capers, cornichons, mint, chives, dill, lemon, horseradish cream
- warm mediterranean vegetables; zucchini, capsicum, squash, butternut, confit garlic, balsamic reduction
- pink slaw; shaved beetroot, red cabbage, fennel, carrot, pink lady, toasted hazelnuts, pomegranate, tarragon, honey cider mayonnaise
- nam fresh; green papaya, hot mint, fresh mint, coriander, daikon, carrot & cucumber sticks, bean shoots, spiced peanuts, chilli, sweet ginger & lime dressing
- kale caesar!; kale and baby cos, bacon lardons, toasted walnuts, pecorino, garlicky croutons, lemony mayonnaise
- mexico; toasted corn, avocado, tomato, mint, coriander, mizuna, chilli confetti, lime dressing
- baby spinach, fennel, olives, toasted pinenuts, preserved lemon, mint, haloumi crumb, tahini & lemon dressing

- three pea & spud; little crunchy spuds, sugar snap, snow pea, shelled garden peas, pea shoots, lambs ears, purselane, crumbly cheddar, mustard cider dressing
- bedazzled rice; wild & fragrant rice, olives, red onion, pine nuts, pistachios, cranberries, wild figs, apricots, herbs, pomegranate, citrus dressing
- watermelon man; tequila dressed melon, iceberg shred, shaved watermelon radish, fennel tops, radish sprouts, chilli confetti, smoked salt, lime squeezes
- bloody mary salad; truss cherry tomatoes, little ciabatta croutons, shredded iceberg, celery swizzle sticks, daikon & zucchini ribbons with fresh horseradish, vodka, lemon, & worchestershire dressing

please note; some of these salad ingredients are seasonal so we may need to check with our farmer's first

on the side

- baby dutch creams tossed in thyme and mint, orange zest, pink pepper, a little butter
- crunchy fluffy roasts
- creamy mash
- kipflers, roasted in duck fat, rosemary
- potato gratin with garlic cream
- home fries with aioli on the side
- creamy parmesan polenta
- pilau- basmati, eschallot, saffron butter
- jasmine rice infused with lemongrass & kaffir lime
- butternut mash, tamari dash, maple finish
- five spice roast pumpkin wedges
- steamed seasonal greens, al dente with an extra virgin splash
- wilted baby spinach & ruby chard, sautéed garlic, lemon
- zucchini & squash, semi roasted tomatoes, almonds, lemon, herbs
- quick fry savoy, chilli & garlic oil

TOP SHELF SUBS

\$5pp per dish- an additional surcharge may apply to under 50 guests

primecuts, slow food & the sunday roast

- savile club eye fillet; 90 day aged, stilton puds, port reduction, crispy fried capers, cabernet salt
- trussed veal loin; sautéed morels & champignons, amaretto & truffle cream, lemon, white peppercom, salad of roasted chestnut & pancetta
- glamb: sumac dusted lamb loin, eggplant caviar, salad of candied beetroot, fuschia buds, pomegranate, barberries
- phat blossom duck (or good luck duck); twice cooked crispy duck, sour cherry master stock braise, salad of blood orange, lotus root, lychee & pickled nasturtium buds, sour cherry drizzle

catchy

- local catch, best off the boat; pan fried fillet, celeriac remoulade, prawn oil, popped capers
- paella stuffed squid; fragrant saffron rice, chorizo, parsley, garlic aioli, paprika oil, charred garlic toasts
- whole side of ocean trout; beetroot and pernod infusion, baked with fennel, pistachio and rye crumb, salted lemon sprinkle
- pan fried crispy skinned salmon, pickled french radishes & pearl turnips, hollandaise, salmon caviar
- pan fried mahi mahi with saffron butter, pistachio, finger lime & parsley sprinkle, caramelized limes

veg

- gratin; celeriac, jerusalem artichoke, potato, parsnip, & fennel thins, sage & lemon cream, gruyere, savoury gingerbread & walnut crumbs
- orecchetti; pasta tossed with, pan fried artichokes, slow roasted cherry tomatoes, smoked chilli, lemony gremolata, hazelnuts, hazelnut oil, parmesan

- cider battered haloumi; garden pea, broad bean, mint & fetta smash, lemon relish, salted lemon squeezes
- baby pumpkins; barley and beetroot risotto stuffed, orange, pecan & maple granola, parsley & lemon oil
- wild mushroom tart; sage & thyme, gorgonzola, truffle parmesan, crispy sage, hazelnut pastry
- upside-down quince tart; rosewater, bay & pink peppercorn poached quince, spiced onion jam, mint, feta & pistachio crumb, mascarpone