

Note: Surcharges apply on public holiday

CANAPE SELECTION

Tuna Crudo with toasted Fennel Seeds, Lemon Chilli & Pomegranate

(GF, DF)

Vietnamese Prawn & Ginger Rolls with Asian Herbs & Coriander Dip

(GF, DF)

Wagyu Bresaola with Watercress & Horseradish (GF)

Thai Citrus Marinated Prawns with Chilli & Coriander (GF, DF)

Crostini of Smashed Broad Beans with Mint & coconut labne (VEG)

Beetroot Cured Kingfish with Mojo Verde & Radish Shoots (GF, DF)

Vegetarian Tartlets - Caramelised Leek & Truffled Goat's Cheese (V)

Herbed Smoked Fish and Salmon Cakes with Saffron Aioli (GF)

Fresh Snapper Crudo with Vietnamese Pepper & Lime (GF, DF)

Rare Roast Duck Breast on Sesame Wafers with fresh Mango Salsa (DF)

Crostini of Fig & Fennel with shaved Parmesan (V)

Asparagus and Parmesan warm Tartlets (V)

Moroccan Fish Cakes with preserved Lemon and Harissa Dressing (GF)

Spice fried crispy Tofu with Ginger & Sesame Dressing (VEG, GF, DF)

Sang Wa of Ocean Trout cured with Orange Zest, Ginger, Lime Leaves &

Chili (GF, DF)

Vietnamese Summer Rolls with Ginger, Cucumber & Mint (VEG, GF, DF)

SUBSTANTIAL CANAPES



Thai Chicken Satay Skewers with roast Chilli & Peanuts
(GF, DF)

Salt and Pepper Calamari with Chilli Jam (GF, DF)

Sydney Rock Oysters with Shallot Vinaigrette or Red
Chilli Dressing

Prawn and Lobster with Herb Aioli on Brioche

Hoisin Duck brioche roll, cucumber, spring onion, crisp
onions

Thai Chicken Satay Skewer on Thai Vermicelli Noodle
Salad with Roast Chilli & Peanuts (DF) (BB)

Classic Prawn Cocktail with Spicy Mayo and Cos (BB)

Fish Taco with grilled pineapple and chilli Salsa (BB)

Sweet Potato chunky Fries with Fetta and Roasted
Dukka (BB)

Thai Beef Salad (BB)

Selection of Sliders

Karaage Chicken with Asian Slaw, Angus Beef with
Mustard, Cheese and Tomato Relish, Smoked Pork with
Apple Slaw

Gourmet Pizzettas

Choose two from the The Jackson Pizzetta Menu

Seafood Basket

Salt and Pepper Calamari, Crumbed Prawn with Lemon
Aioli and Fat Cut Fries (GF, DF) (B)

BB= Bamboo Bowl B= Box

BANQUET MENU

THREE COURSES

ENTRÉES

WA Abrolhos Scallops with Green Coconut,
Ginger and Mint Chutney. GF DF MSC Certified

Grilled Riverina Beef Tataki with Radish and toasted
Sesame Seeds and warm Sesame Dressing. GF DF

Miso roasted Mushrooms and crispy fried Tofu,
served with Red Chilli Dressing. V GF DF

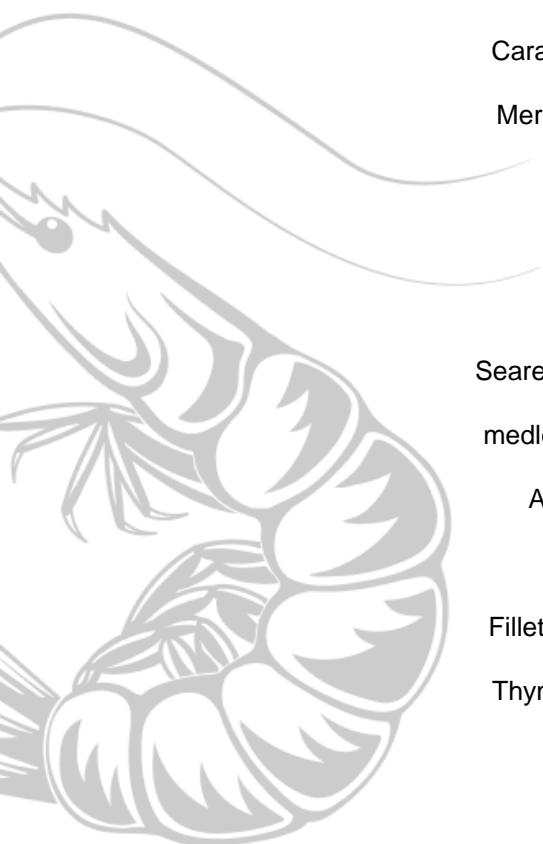
Caramelised Beetroot Tart Tatin with Black Truffled
Meredith Goat's Cheese and roasted Hazelnuts. V

MAINS

Seared Spencer Gulf Hiramasa Kingfish served with a
medley of field Mushrooms, wilted Greens and warm
Asian Ginger Dressing. GF DF ASC Certified

Fillet of Riverina Beef with Salsa Verde, served with
Thyme roasted Fennel and Potatoes, Pea and Mint
Mash and Balsamic reduction. GF DF

Roasted Bangalow Pork Belly with spiced Coriander



Crackling and Tamarind Caramel, served with spicy
crisp Asian Slaw topped with roasted Cashew Nuts. GF DF

Spice marinated roast cornfed Chicken Breast and Chilli
Jam with crisp shredded heirloom Vegetable Salad and Asian Herbs. GF DF

Moroccan Spice Roast Cauliflower with Ras El Hanout,
Beetroot Crisps, Charred Aubergine and Tahini Dressing. V

DESSERTS

Pistachio Nut Ice Cream, roast Nut Brittle with burnt
Honey Caramel. GF DF

Molten Chocolate Fondant with marinated Citrus,
Meander Valley Crème Fraiche and roast Nut Biscuits.

Rich Chocolate and Raspberry Cake served with
Marinated Berries.

Vanilla Panacotta served with spice roasted Fruits and
Citrus Biscuits.

