



Sit Down Meal Catering

MENU

Our menus are tailored specifically to the time of your event, whether it is held at your home, or at a venue of your choice
We are also happy to help if you need a Venue.



BANQUET MEAL

The 'Banquet' is a new take on a traditional buffet. Rather than your guest having to leave their seats, The feast served to the individual tables and shared between guests

Crusty Sourdough rolls offered on arrival with butter

HOT MEAT & FISH

Select two Main items from:

Pan seared Salmon with Caper, watercress & Fennel salad.

Roasted Chicken with Lemon & thyme.

Southern Fried Chicken with Chipotle Mayo

Roasted Beef with Mustard.

Rosemary Roasted Lamb with Pea puree.

Roasted Pork Belly with roasted Apples.

Slow Braised Beef with Mushrooms.

Moroccan inspired slow cooked lamb Shoulder.

5 CANAPÉS, BANQUET MAINS & 'ALTERNATE DROP'
DESSERT \$59.00 PER PERSON

GRAZING TABLE, 5 CANAPES, BANQUET MAINS & MINI
SWEETS STATION \$70.00 PER PERSON

SIDES

ADD YOU SIDES - choice of 3 from below:

Caesar Salad w Crispy Prosciutto.

Rocket, Parmesan, Walnut & Roasted Beetroot salad.

Garden salad with French dressing.

Moroccan Cous Cous salad.

Potato salad with Bacon, Shallot & Herbs.

Green Bean salad with Roasted Almonds & Olives.

Tomato and Mozzarella salad with Basil Pesto.

Chickpea salad with Fresh Tomato and Lemon & Herb
dressing.

Roasted Warm Vegetable salad.

Homemade Coleslaw salad.

Potato Bake

Porcini Macaroni & Parmesan Cheese

Brown Rice Salad with fresh herbs, nuts, tomato &
Currants.

Roasted Carrot, Ply Lentil & fetta, Mint Salad.

Charred sweet corn with garlic Paprika butter

Honey roast pumpkin with roast sesame seeds & crispy
Kale.

Roasted Chat Potato with garlic & sage butter.

Fresh Thai Pinapple & Peanut Salad with Nam Jim
dressing

SEATED ALTERNATE DROP

Crusty Sourdough rolls offered on arrival with butter

STARTERS

Classic Caesar Salad

Pumpkin Ravioli with Sage, Almond & brown butter sauce

Chicken Galantine with pickles, herb salad & sourdough toast

Fresh prawn cocktail with iceberg lettuce, mayonnaise &

Tomato chutney

House Cured Salmon toasted Brioche, Watercress & crème

fracihe

Crispy Pork Belly with Apple & Radish Salad

Duck Pithivier with Grape, frisse & celeriac Salad

Tomato, Prosciutto & Mozzarella salad GF

Pumpkin Arancini with basil mayonnaise, leaf salad & Dukkah

Prawn & Tomato pasta with garlic and fresh herbs

Twice baked cheese Soufflé with frisse and currant salad

Roasted Tomato & Goats Cheese tartlets

Seared Scallops with Braised oxtail & cauliflower

puree (add \$2)

SEATED ALTERNATE DROP

MAINS

Roasted Lamb Rump with Pea puree, potato galette & sauce
nicoise

Pork chop, apple and celeriac remoulade, lemon & watercress

Barramundi with Cauliflower Puree & Fennel salad

Lamb Shank braised with root vegetables & mash potato

Roasted Chicken breast, pumpkin risotto, rocket & Parmesan
salad

Pan-fried Salmon with eggplant puree & Ratatouille

Slow Cooked beef with sautéed Mushroom & spinach

Chicken Coq au Vin with roasted shallots, carrots, bacon &
parsnip

Sirloin steak with mash potato, Autumn Vegetables

Confit Duck with potato galette & Grape salad (add \$3)

Lamb Pithivier with Mash Potato Pea Fennel & Mint Salad

SEATED ALTERNATE DROP

DESSERT

Dark Chocolate Mousse with Cherries & Coconut Sorbet

Rich Chocolate & Coffee Tiramisu

Vanilla Panna Cotta with Poached muscat dried fruits

Crème Caramel with Plum Compote (or seasonal fruit) GF

Chocolate sauce pudding with Coffee ice cream

Sticky Date pudding with Caramel Sauce & Vanilla bean ice cream

Lemon Cheesecake with Berry Compote Meringue with

Raspberry ice cream and Raspberry compote GF

Passion fruit curd Tartlet with Fresh Berries

ALTERNATE DROP PRICING (TWO MENU ITEMS AT EACH COURSE)

ENTREE & MAIN
\$52.00 PER PERSON

MAIN & DESSERT
\$50.00 PER PERSON

ENTREE, MAIN & DESSERT
\$62.00 PER PERSON