

## Function Menu's 2010

### SELECTION MENU

**\$50/Guest**

**Everything served Together Family Style**

**Seared Yellow Fin Tuna**

Green asparagus, baby herb mix, white truffle dressing

**Duck & Pistachio Terrine**

Red onion jam, toasted Brioche

**Quick Fried Spiced Calamari**

Blue cheese Aioli, lemon

**Wood Fired Pumpkin, Goat Cheese & Pine Nut**

Sherry vinegar dressing

**Wood Fired Roasted Beetroot & Blue Cheese**

Mixed leaves, pistachio dressing

WOOD FIRED PIZZAS

**Seasonal Mushroom**

Rosemary, mascarpone, rocket,  
White truffle oil

**Pear & Gorgonzola**

Cheese blend, fresh sage

**Hot Salami**

Cheese blend, fresh tomato-mint salsa

**Derek Pizza**

Mascarpone, salami, pear, roast capsicum,  
Fresh jalapeno, cheese blend

**Pulled Chicken**

Basil pesto, caramelized onion, Sun-dried tomato, cheese blend

**Desert**

**White Chocolate Grand Marnier Mousse**

Pistachio tuille, melon salad

**SENSATIONAL MENU**  
**\$60/Guest**

First Course

**Seared Yellow Fin Tuna**

Green asparagus, baby herb mix, white truffle dressing

Or

**Quick Fried Spiced Calamari**

Blue cheese Aioli, lemon

Main Course

**Barramundi Meuniere**

Kipfler potatoes, lemon butter & parsley

Or

**Grilled Steak Frites**

Cape Grim Angus Grass Fed Skirt, caramelized shallots,  
Parmesan & truffle homemade fries, Bordelaise Sauce

Dessert

**Traditional Vanilla Crème Brullee**

Poached Strawberry Compote, almond tuille

**IMPRESSION MENU**  
**\$70/Guest**

Hors'd'Oeuvre

**Selection of Wood Fired Pizzas &  
Barbeque Spiced Squid, blue cheese aioli**

First Course

**Duck & Pistachio Terrine**  
Red onion jam, toasted Brioche

Or

**Seared Yellow Fin Tuna**  
Green asparagus, baby herb mix, white truffle dressing

Main Course

**Roasted Blue Eye Cod Filet**  
Beetroot and apple puree, Fennel and orange Salad

Or

**Wood Fired Roasted Prime Angus Sirloin**  
Potato Puree, Glazed Carrots

Dessert

**White Chocolate Mousse**  
Melon, Almond Tuille

## **SIGNATURE MENU**

**\$85/Guest**

### **Seared Yellow Fin Tuna**

Green asparagus, baby herb mix, white truffle dressing  
(Served as a canapé On arrival)

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### **Twice Baked Goats Cheese Soufflé**

Green Pea veloute, fresh mint, goat's cheese

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### **Confit of Pork Belly, Sautéed King Queensland Scallops**

White Chocolate & White Truffle Risotto

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### **Roasted Wild Barramundi**

Potato, bacon & watercress cake, shaved apple & fennel salad,  
Cider sauce, mustard vinaigrette

Or

### **Schezuan Lamb Rack**

Sweet potato puree, bok Choy, port wine and  
Star anise jus, curry oil

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### **International Cheese Selection**

Organic Honey, Livosch, quince paste

### **Trio of Citrus**

Lime panna cotta, Glazed Lemon curd,  
Doughnut filled with bitter orange sauce

## Grande Degustation Menu

**\$100 Food Only**  
**\$130 with Wine Pairing**

### **7 Course Degustation Chefs Tasting Menu**

This menu will be designed by the chef in accordance to the client's requests, using the best seasonal products.

Vegetarian Degustation can also be catered for.