

CANAPE MENU SAMPLES

Cold

Confit onion and local goats cheese tartlets (V) (N)
Chicken liver parfait, cherry gel, feuille de brick pastry (N)
Salmon tartar cornets, horseradish crème fraiche (N)
Freshly shucked Port Stephens's oysters, mignonette dressing (GF) (N) (DF)
Pear, Blue cheese, walnut and endive spears (GF) (N) (DF)

Hot

Smoked salmon & cream cheese choux puffs (N)
Crab and chive quiche (N)
Confit duck tartlets, Botrytis and fig puree (N) (DF)
Ham hock and pea arancini, Aioli (N)
Truffled mushroom and gruyere vol au vents (N) (V)
Feta & sundried tomato madeleine's (V)
Crème of Roast butternut pumpkin demitasse (V) (GF) (N)
Lamb fillets infused with rosemary w/ minted yoghurt (N)
Satay chicken tenderloin skewers (GF)

To Finish

Lemon curd tartlets (V)
Chocolate brulee, popping candy (V)
Apple beignets, cider caramel (V)
Assorted macrons (V)
Hunter Valley cheese board, local honey, summer fruit and Lavosh. (V)

Choice of 3 items per cold, hot & sweet

30 min event, per person	\$19
One hour event, per person	\$29
Two hour event, per person	\$39
Three hour event, per person	\$49
Four hour event, per person	\$59

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

BANQUET PLATED DINNER SAMPLES

TWO COURSES \$70

THREE COURSES \$80

Entrees

Pumpkin and Sage ravioli (V)

Leek, pine nuts, raisins and verjuice emulsion

Citrus poached prawns (GF) (N)

Fennel, avocado and a passion fruit ponzu dressing

Salad of cured local beef (GF) (N)

Pear, goat's curd and pomegranate molasses

Smoked salmon (GF) (N)

Beetroot, horseradish cream, apple, cucumber and radish

Master stock Braised pork Belly (GF)

Asian slaw, Noc nahm and sesame aioli

Mushroom, truffle and feta tartlet (V) (N)

Tatsoi salad

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

Mains

Baked Salmon fillet (GF) (N)

Smashed kipflers, pancetta, capers, chardonnay buerre blanc

Seared chicken breast (N)

Moroccan spices, pearl cous cous, mint yoghurt

Honey glazed pork loin (GF) (N) (DF)

Root vegetable and seeded mustard slaw, Cider jus

Seared Scotch fillet (GF) (N)

Eschalots, green beans, Potato fondant, Shiraz jus

Barramundi (N)

Garden lettuce, pan fried gnocchi, peas and Semillon butter sauce

Sweet potato Gnocchi (N) (V)

Brie cream, asparagus, regiano and garden herbs

Sides (extra charge)

Hunter valley mixed mesclun salad, Sherry vinaigrette (GF) (N) (DF)

'Kirkton' garden steamed seasonal vegetables, Hunter Belle jersey butter (GF)

Rosemary, hunter olive oil and smoked paprika roasted chat potatoes. (GF) (N) (DF)

\$7 per bowl

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

Desserts

Citron Tart (V)

Pina colada salad, Malibu cream

Night and day mousse cake (V)

Bailey's anglaise

Kahlua panna cotta (V)

Mascarpone, chocolate mousse, Chocolate crumble, biscotti

Chocolate Mud cake (V)

Honey comb, Banana and salted caramel

Baked cheesecake (V) (GF)

Blueberries, Cointreau cream, Freeze dried mandarin

Almond and Orange cake (V) (GF & DF)

Orange gel, passion fruit sorbet and pistachio praline

TRADITIONAL BUFFET SAMPLE

\$70 PER PERSON

TO START – Please select 3 of the following

Tossed garden salad (GF) (V) (DF) (N)

Potato salad w seeded mustard mayo, Spanish onion and bacon (GF) (DF) (N)

Balsamic beetroot, quinoa, feta and walnut salad, caramelised orange dressing (GF) (V)

Pasta salad with basil & pine nut pesto and Mediterranean vegetables (GF) (V) (DF) (N)

Traditional Caesar salad with parmesan

Tomato and bocconcini salad with fresh basil, vincotto (GF) (V) (N)

Grilled vegetable antipasto platters (GF) (V) (N)

BBQ SELECTION - Please select 3 of the following hot items:

Char grilled Beef Sirloin (GF) (DF) (N)

Lamb sausages (DF) (N)

Garlic and Thyme marinated Chicken thigh (GF) (DF) (N)

Salmon Fillet with verjuice buerre blanc (GF) (N)

Served with assorted condiments and sauces

SIDES – Please select 2 of the following hot items:

Seasoned corn on the cob (GF) (V) (N)

Steamed seasonal "Kirkton" vegetables (GF) (V) (N)

Roast pumpkin with maple and spiced mixed nuts (GF) (V) (DF)

Potato gratin (GF) (V) (N)

Baked chat Potatoes, rosemary, smoked paprika & sea salt (GF) (V) (DF) (N)

Steamed Broccoli, miso butter, flaked almonds (GF) (V)

DESSERT – Please select 2 of the following dessert items:

Sliced seasonal fruit platter (GF) (V) (DF) (N)

Pavlova topped with seasonal fresh fruits and berries (GF) (V)

Chefs selection of cakes, gateaux's or tarts (V)

Assorted Hunter cheese platter with dried fruits and nuts served with crackers (v)

Add on

Chef to cook BBQ - \$45p hr per chef

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

GOURMET BUFFET SAMPLE

\$110 PER PERSON

Chilled seafood

Sydney rock oysters (GF) (DF) (N)
House cured Ocean trout (GF) (DF) (N)
Market fish ceviche (GF) (DF) (N)
Yellow fin tuna tataki (GF) (DF) (N)
Jervis bay tiger prawns (GF) (DF) (N)

* * *

Hot Food

Rosemary and mint marinated lamb cutlet (GF) (DF) (N)
Hunter valley scotch fillet (GF) (DF) (N)
Pork and fennel sausages (DF) (N)
Line caught Barramundi (GF) (N)
Marinated king prawns (GF) (DF) (N)

* * *

Dessert

Sliced seasonal fruit platter (v)
Pavlova topped with seasonal fresh fruits and berries (GF) (N) (V)
Chefs selection of cakes, gateaux's or tarts (V)
Assorted Hunter cheese platter with dried fruits and nuts served with crackers (v)

.

Add on

Chef to cook BBQ - \$45p hr per chef

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

LATE NIGHT BAR FOOD /STAND UP FUNCTION

For guests returning after an offsite function or after dinner snacks

Gluten free and dairy free options available on request

Mushroom arancini, roasted garlic aioli (V) (N)

Vietnamese rolls, avocado, daikon, coriander, sweet chilli (GF) (V) (DF)

Waygu sliders, aged cheddar, spicy tomato chutney

Red hot chicken wings, Hunter belle blue cheese sauce

Pork empanadas, chimi churi (DF) (N)

Panko crumbed fish tacos, pickled jalapenos, tomato salsa (GF) (DF)

Chicken popcorn, chipotle aioli

Lemon meringue tarts (V) (N)

Churros, cherry coulis (V) (DF) (N)

Macarons (GF) (V)

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

One hour event, 4 pieces per person \$ 30

Two hour event, eight pieces per person \$ 40

Three hour event, ten pieces per person \$ 50

Four hour event, twelve pieces per person \$ 60

PREMIUM STAND UP COCKTAIL ITEMS
\$8 PER ITEM – RECOMMENDED 2 ITEMS PER PERSON

Scallops, (GF) (N)

Pea puree, fried chorizo, micro greens

Tempura soft shell crab (GF) (V) (DF) (N)

Nham Jim, coriander, fried shallots

Forest Mushroom risotto (GF) (V) (N)

Truffle paste, herbs, pickled mushrooms

Thai beef salad) (DF)

Angus, bean shoots, lime, cashews

Crispy pork (GF)

Apple, witlof, spring onion mash

Cured trout (GF)

Cauliflower, capers, hazelnuts, burre noisette

Fish and chips (N)

Chips, tartar, burnt lemon

Ceviche of kingfish (DF) (N)

Coconut, chilli, lime, popcorn

Caesar salad (DF) (N)

Prosciutto, egg, baby cos

Confit duck and pear salad (GF) (DF)

Hazelnuts, red wine vinaigrette

Ricotta and mascarpone cheesecake (V)

Mandarin, macadamia, rhubarb

Tonka bean rice pudding (GF) (V)

Biscotti, pineapple, mint, blood orange sorbet

Snickers (V)

Chocolate and caramel parfait, candied peanuts, chocolate praline

Coconut Tapioca (GF) (V) (DF)

Pineapple, mint, palm sugar, lychee

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

COUNTRY STYLE

SHARE MENU

Subject to seasonal changes

\$75 PER PERSON

HUMMUS (GF) (V) (DF) (N)

Mixed local olives, grissini and flat breads (V) (DF) (N)

Salads

Pear, prosciutto & hunter belle feta salad (GF) (DF) (N)

Smoked salmon, confit beetroot, crème fraiche, apple,
Cucumber & watercress (GF) (DF) (N)

Mains

Cumin spiced, slow roasted Lamb shoulder, chimmi churri (GF) (DF) (N)

5 spice Market fish, broccolini, fried shallots, mandarin butter (GF) (V) (DF) (N)

Wild mushroom and Provolone tarts (V) (N)

Sides

Local honey roasted sprouts with bacon and parsley (GF) (N)

Roasted carrots, Spiced yoghurt & Za'atar (GF) (V)

Desserts

“Smashed Pavlova” (GF) (V) (N)

Passion fruit, seasonal berries, vanilla Chantilly and mint

Self-saucing chocolate pudding

Baileys custard (V) (N)

Baked Brie

Drunken figs, walnuts, apple & golden syrup (GF) (V)

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

WOOD FIRED PIZZA MENU

Gluten free options available on request

\$75 PER PERSON

Pizzas

Garlic (v)

Slow roasted smoked garlic puree, grated parmesan,,
Murray River sea salt

Margherita (v)

Tomato base, mozzarella cheese, basil pesto, fresh basil

Puttanesca

Tomato base, mozzarella cheese, Kalamata olives, anchovies, fresh chili

Sopressa

Tomato base, mozzarella cheese, hot sopressa salami,
mild cacciatori salami, blue moon cheese, fresh rocket

Prawn

Tomato base, mozzarella cheese, marinated prawns, zucchini ribbons,
Baby spinach, chili flakes

Blueberry crumble pizza (v)

Ricotta, honey and lemon thyme

Salads and Boards

Hummus (GF) (V) (DF) (N)

Mixed local olives, grissini and flat breads (V) (DF) (N)

Wood fired pumpkin bowl (GF & V)

Haloumi , cous cous and spiced chickpea

Ploughman's board- To share

Beef short rib puff roll, apple salad, aged cheddar
mustard pickles

Sweets

"Smashed Pavlova" (GF) (V) (N)

Passion fruit, seasonal berries, vanilla Chantilly and mint