

Seasonal Menu

Cocktail menu

Spring / Summer
2019-2020



SEASONAL COCKTAIL MENU

ON ARRIVAL NIBBLES

Included with the four & five-hour packages only

ZINC Antipasto

Chef selection of cured meats, marinated vegetables & sourdough

COLD CANAPÉS

FROM THE SEA

Salmon & tuna nigiri

Wasabi mayonnaise & crisp shallot crumb

Citrus cured salmon

Orange gel, caviar & chives (gf)

Tuna tartare taco

Miso mayonnaise, togarashi spice & baby coriander

Spanner crab & lime salad

With chilli, avocado & cassava crisp

Yarra Valley caviar

Gin yoghurt & compressed cucumber tart

Freshly shucked Tasmanian oysters

Mignonette dressing & lemon cheeks (gf)

Prawn cocktail

Sourdough toast, Marie rose sauce & chervil

FROM THE FARM

Beef carpaccio

Sourdough toast, parmesan, caper mayonnaise, baby cress

Crisp potato rosti

Tartare gel, hazelnuts & prosciutto

Pastrami beef in a pretzel bun

Pickles, mustard & relish

FROM THE FIELD

Spiced rice paper roll

Wasabi mayonnaise, coriander (v)

Whipped feta & goats cheese tart

Spring pea & lemon dressing (v)

Compressed melon

Candied olive, spiced yoghurt & cress (v, gf)

Honey pumpkin tart

Pepitas, hazelnuts & basil (v)

HOT CANAPÉS

FROM THE SEA

Crispy prawn bahn mi

Pickled cucumber & carrot slaw & sriracha sauce

Smoked cod croquette

Curried mayonnaise, crisp shallots & curry leaves

Blue swimmer crab cake

Red pepper romesco, hazelnuts & chervil

Fried prawn dumpling

Crisp greens and soy and black vinegar dipping sauce

FROM THE FARM

Wagyu cheeseburger

Burger sauce, gherkin, sesame brioche

Crispy chicken

Fried tortilla with chilli, avocado & spiced yoghurt

Glazed pork bao bun

Chilli sambal, cucumber, lime mayonnaise

Chicken & cheese empanada

Black bean salsa & lime

Pressed lamb croquette

Herb mayonnaise, pickled radishes

Pork & ginger dumpling

Black vinegar and chilli peanut dressing

Chorizo, potato & corn croquette

Roast capsicum aioli, crisp basil

Peking duck spring roll

Hoisin sauce, pickled cucumber relish

FROM THE FIELD

Baharat eggplant tart

Spiced macadamia nuts and curry leaves (v)

Fried polenta

Spring pea puree, sherry vinegar tomato & basil (v, gf)

Crispy falafel

Roasted chickpea hummus, red radish & lemon yoghurt (v)

Sweetcorn fritter

Sweet potato jam, pumpkin seeds & baby herbs (v)

Roasted pumpkin arancini

Truffle mayonnaise, parmesan (v)

Steamed vegetable dumplings

Sesame chilli dipping sauce (v)

GRAZING DISHES

These items can be served in conjunction with smaller party food to create a more substantial menu served over a longer period of time. These dishes are served in little boxes, bowls or on small plates

Szechwan chicken

Baby cos, chilli, cucumber, spring onion & black vinegar dressing

Spiced lamb

Spring fattoush salad, tomato, cumin yoghurt & coriander

Pork belly

Apple, cabbage & fennel slaw, mustard vinaigrette & herb crumbs

Crumbed flathead fillets

French fries & caper mayonnaise

Miso glazed smoked salmon

Black bean salsa & soba noodle salad

Salted cucumber salad

Chilli, peanuts, toasted sesame seeds & soy kewpie (v, gf)

Pan fried gnocchi

Napoli sauce, crisp basil and herb oil dressing (v)

Roasted cauliflower & fennel salad

Sugar snaps, lemon & caper dressing (v, gf)

SWEET ITEMS

Dark chocolate tart

Orange crème fraiche, orange chocolate soil (v)

Buttermilk pannacotta

Passionfruit, pineapple & lemon balm (v, gf)

Mini pavlova

Vanilla cream, summer fruits & petals (v, gf)

Baked berry cheesecake

Raspberry gel, toasted coconut & mint (v)

Fried waffles

Cinnamon sugar, lemon curd & candied nuts (v)

Lemon tart

Italian meringue, hazelnut crumbs & lemon balm (v)

Orange and passionfruit jelly

Summer berries & viola flowers (v, gf)

Spanish churros

Chocolate sauce & toasted hazelnuts (v)

Mini snickers ice cream

Peanut praline, salted caramel (v)

Baby macaron selection (v)

Baby doughnut selection (v)

OTHER GOOD THINGS – FOOD STATION CONCEPTS

Minimum 100 guests, only available in conjunction with a cocktail package, price per person

PIZZA BAR

Please select 3 from the following options

House made pizza with various toppings including

Margherita – fresh vine ripened tomato, Shaw River buffalo mozzarella, basil (v)

Kipfler potato, roasted red peppers, fresh thyme, Pyengana cheddar (v)

Caramelised onion, Gippsland blue cheese, pine nuts, spinach (v)

Spiced chorizo, chargrilled pumpkin, rocket pesto

Chargrilled globe artichoke, spinach, smoked scarmorze (v)

ARGENTINIAN BARBEQUE

Char grilled pieces of chorizo sausage, marinated beef ribs & pork belly all served off the barbecue with warm bread rolls, sweet corn salsa, house made chimichurri & hot sauce

PAELLA PAN (gluten friendly)

Roasted prawns & chorizo sausage, baked with saffron rice & spices using traditional paella pans, with accompaniments from the Mediterranean – olive oil, Seville oranges, smoked paprika & roasted peppers

GUA BAO BAR

A selection of delicious steamed buns

Please select 3 from the following options

Coconut braised beef rib, roasted chilli, coriander, peanuts & red curry sauce

Soy lacquered duck, pineapple, blood plum & ginger relish

Spicy pork belly, pickled cucumber & sriracha mayonnaise

Panko crumbed eggplant, chilli & lime mayo & coriander (v)

CEVICHE & OYSTER BAR

Oyster & Ceviche bar featuring freshly shucked Tasmanian oysters with a variety of accompaniments & the freshest ceviche & sashimi, sliced & lightly cured;

Hiromasa kingfish, lime & coconut, coriander, mint & serrano chilli

Huon salmon tiradito, avocado, citrus segments, fragrant herbs, green chillies, crisp shallots

Yellow fin tuna, lemon & lime segments with jalapeño, lime & coconut dressing (gluten friendly)

PEKING DUCK

Witness making one of the most classic dishes in the world – see our Chinese chefs expertly portion the crisp roast ducks to order & wrap them in fine crepes with crisp vegetables, spring onions & sweet hoisin sauce

ANTIPASTO & CHEESE BAR

Antipasto selection highlighting a diverse range of smoked & cured meats, grilled roasted & marinated vegetables, artisan cheeses with quince paste, dried fruits & served with crusty breads, house made grissini, lavosh & Yellingbo extra virgin olive oil

SWEET TREAT BAR

An array of decadent house made sweets & desserts including brulee's, brownies, pannacotta, mini tartlets, & hand selected fruit

(gluten friendly*) indicates no gluten has been intentionally added
 (nut friendly*) indicates no nuts have been intentionally added
 (v) vegetarian (may contain egg, dairy products and/or honey)
 (vg) vegan (contains no animal products)
**please inform your waiter if you have any food allergies,
 or if you have pre-arranged a special dietary requirement**