

Live Stations menu

Minimum 100 people duration 2 hours

Minimum of 2 stations for a cocktail function

Minimum of 3 stations for a stand up lunch or dinner

Chef's Signature Station - Charred Carvery \$24 per person



Gold Medal Branded Beef of RQFWS - Tajima wagyu 400 day grain fed beef

Served with condiments and artisan bread rolls

The Seafood Basket \$22 per person

Panko crusted prawn cutlets

Panko crusted whiting fillets

Salt n pepper calamari

Shoestring fries

GF V

Served with condiments

Taste of Spain \$18 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

GF V



King Island Dairy's Roaring Forties Blue

King Island Dairy Head Cheese Maker Ueli Berger

King Island is situated in the Bass Strait between Tasmania and Australia's mainland. The island's unique climate of mineral rich soils, cool temperatures and consistent salt spray creates lush pastures for cattle to graze on. The milk used at King Island Dairy is sourced from just 10 farms in the area and delivered fresh daily for head cheese maker Ueli Berger. Ueli is an award-winning cheese maker and a judge for the Ekka's Student Made Cheese Competition.



Taste of India **\$18 per person**

| | |
|--------------------------|------|
| Butter chicken | GF |
| Vegetable navratan korma | GF V |
| Naan and pappadums | V |
| Raita and chutneys | V |

Taste of Mexico **\$18 per person**

| | |
|--|---|
| Burritos - flour tortilla - beans - lettuce - sour cream - salsa fresca - guacamole - your choice of shredded chicken or pulled beef | |
| Nachos - crispy corn chips - shredded cheese - sour cream - beans - salsa fresca - guacamole | V |

The Soup Kitchen - choose any two **\$16 per person**

| | |
|----------------------------|----------|
| Roasted beef bone broth | DF GF |
| Butternut pumpkin | GF Vegan |
| French onion | V |
| Potato & leek with truffle | GF V |
| Roasted chicken & noodle | DF |
| Chicken & corn chowder | |
| Minestrone | DF V |

Taste of Italy **\$18 per person**

| | |
|---|---|
| Penne - olive oil - garlic - chilli - parsley - shaved parmesan | V |
| Fusili - meatballs - passata - basil - ricotta | |
| Italian breads - olive oil - balsamic | V |

Award-Winning Cheese **\$19 per person**



| | |
|--|--|
| RQFWS Gold Medal Cheese - Heidi Farm Raclette - Woombye ash brie - King Island Roaring 40's blue - artisan breads - lavosh crackers - dried fruit - quince paste | |
|--|--|

Ice Cream Sundae **\$12 per person**

| | |
|--|--|
| Award winning ice cream - waffle cones - assorted toppings - candies - whipped cream | |
|--|--|

Chef's Signature Dessert Station **\$25 per person**

| | |
|---|------|
| Handmade profiteroles | V |
| Handmade éclairs | V |
| Salted caramel tart | V |
| 'Eaton Mess' - crunchy & soft meringue - lemon curd | GF V |
| Seasonal fruit tartlet | V |
| Mundubbera lemon & pistachio cheesecake | V |
| Assorted macarons | GF V |