



## Private Marquee Menu

### EARLY ARRIVALS

Gingerbread crumb cheesecake, with mango & lime  
Caramel filled donuts

### ON ARRIVAL

Freshly shucked oysters, with assorted condiments  
Steamed Leeuwin Coast Akoya oyster, with ginger, lime, lemongrass, chili sambal, crispy scallions  
Natural Leeuwin Coast Akoya oyster, with avocado & jalapeno puree, pink finger lime, coriander & caviar  
Beef tenderloin skewer, garlic chips, teriyaki drizzle (GF, DF, NF)  
Petite grilled Cuban sandwiches - Roasted pork, champagne ham, mustard, pickles, double cheese, in toasted baguette  
Ruby beetroot pudding, feta crumb, polenta toast (V, GF)

### MAIN

Cooked on chargrill and BBQ in front of guests  
Freshly caught Crayfish, with plain or garlic butter (GF)  
(500 - 600g half a cray/person)  
Chargrilled Lilydale free range chicken, with thyme, fennel seed and fresh lemon

### SALADS

French potato salad, with spring onion, dill, parsley and apple cider vinaigrette  
Beetroot salad, with goat cheese curd, orange segments, radicchio mixed lettuce  
Caesar salad, with bacon lardon, croutons, anchovies and parmesan cheese  
Crunchy green salad, with broccoli, green beans, cherry tomato, green pea, mizuna leaf

### LATER

Seafood Paella  
Prawns, Mussel, Squid, chicken and chorizo, tomato, capsicum, corn, lemon, saffron rice  
Vegetable paella  
Capsicum, mushroom, leek, peas, tomato and onion, fresh parsley, lemon, saffron rice

### TO FINISH

Mini Biscoff cream tart  
Swan Valley Honey Cake  
Chocolate Cigar

### BEVERAGE MENU

Full Beverage Menu to be announced, inclusive of Mumm Champagne, Cocktails, and Quality Wines and Beers

