



***Minimum numbers of 80 guests required for all Functions**

***Venue + security charge applies for all functions**

***A minimum Beverage spend of \$500 is required for all functions**

Shared platter

The selection of indulgent platters designed by our Executive Chef serves 10 people.

A minimum order of one platter for every 10 guests is required.

The Grazing Board 45

A selection of house made dips, jalapeno poppers cured meats, pumpkin rosemary arancini & sage with chilli tomato relish crudités, selection of cheese, lavish & crackers garnished with seasonal fruit & antipasto.

The Courtyard platter 55

Roma tomato, pesto & goats' cheese mini baguette (15-pieces) (V options available)

Loaded Vegetarian nachos (2 bowls) (V)

Spiced wedges with sweet chilli & sour cream (2 bowls) (V)

Curly fries with spicy mayo (2 bowls) (V)

Crispy spring rolls with dipping sauce (30-pieces) (V)

The Musso's platter 65

Lamb Shish kababs with cucumber and mint yoghurt dressing (30-piece) (GF)

Sizzling tandoori bites with lemons and olive oil sauce (30-piece) (GF)

Trio of Dips served with Turkish Bread

Polenta crispy lemon pepper squid with comfit garlic mayo (30- piece) (GF)

Prawn twister with min jam mayo (30- pieces)

Spiced chicken wings w/ hot sauce & sour cream (30-pieces)



Canapes

Serving size: 2-3 pieces per person depending on canape

Standard canapes 19.50 per person, 3 selections

Hand rolled Pumpkin, feta and sage arancini balls

Chicken pate encroute, hazelnut and brandy

Macaroni and cheese croquettes, mozzarella, chili

Beef tartare on garlic croutons, mustard, watercress

Braised pork belly, daikon, sesame, soy and honey

Smoked trout mini tarts, salmon roe, lemon and dill

Premium canapes additional 6.80 per person, per selection

Pacific oysters, nham jim dressing, lime, coriander (2pcs ea)

Harvey bay scallops, preserved lemon butter, fine herbs (2pcs ea)

Wagyu beef slider, milk bun, American cheddar (1pc each)

Tuna wonton tacos, yellowfin, avocado, wasabi, lime (2pcs ea)



Sit-down function offerings

Dietary requirements catered for.
Menu selections can be extended to 2 options via alternate drop service style at an additional \$8pp

- 2 or 3 course offerings;
- Main course and dessert: \$59 pp
- Entre and Main course \$65 pp
- Entre, Main course and Dessert \$75pp

Entre

Tataki of yellow fin tuna, sesame, garden peas, wasabi leaf oil

Ravioli of pumpkin, nutmeg and sage, with amaretti and brown butter

Cold poached Tasmanian salmon, pistachio green olive and fennel

Confit Berkshire pork belly, celery, apple and candied walnut



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Main Course

Chicken cordon bleu, organic chicken, Jamon serrano, brie, fine herb salad

Braidwood lamb, braised shank croquette, roast rump, cumin and eggplant

Tasmanian salmon, whipped feta, heirloom tomatoes, black olive

Beetroot and pearl barley risotto, rosemary, pinenuts, pecorino



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Dessert

Caramel ice-cream, rolled in milk chocolate, malt and hazelnut

Vanilla pannacotta, pistachio ice-cream, strawberries and mint

Frozen coconut, pineapple, spiced rum and candied lime zest

Selection of Australian cheese, local honey and handmade crisp breads (this option is served on larger style platters on each table)