



2017 Sample menu

Table service for mains and desserts

Canapés

choices \$16.50 per head

- Tartlets of roasted cherry tomatoes and goats cheese W/basil pesto
- Smoked trout and minted pea puree filo cups
- Skewers of wonton wrapped garlic prawns w/ Asian dipping sauce
- Middle Eastern lamb and currant filo cigars w/ cumin yoghurt
- Spinach feta herb and pine nut triangles
- Smoked salmon and cucumber on Dojo Bread w, dill aioli
- Sticky Asian chicken bites crusted in toasted sesame seeds
- Homemade country style sausage rolls w/ tomato chutney
- Prosciutto and roasted tomato arachini
- Greek tomato and feta croquettes w/ green goddess dipping sauce

Mains

- Slow roasted pork belly on jasmine scented rice w/ steamed Chinese greens and caramel chilli syrup \$30
- Moroccan tagine of spiced lamb shanks and root vegetables on jeweled cous cous \$30
- 24-hour beef cheeks braised in Pedro Ximenez on a cauliflower puree w/ herbed gremolata \$32
- Mediterranean stuffed chicken breast wrapped in prosciutto w/ roasted red capsicum sauce on garlic mash w/ steamed greens \$30.
- Crispy skinned salmon on White wine braised puy lentils w/ horseradish cream \$32
- Rack of local lamb w/ macadamia nut crust w/ red currant and port jus w/ herbed potato mash \$35
- Rosemary and garlic infused eye fillet of beef w/ wilted spinach red wine jus and parsnip chips \$37
- Trio of locally smoked lamb cutlets w/ tomato chilli mint chutney w/ creamy mash \$37
- All served with Dojo Bread and butter

Desserts

\$12

- White chocolate and raspberry semifreddo w/ dark chocolate sauce
- Individual Pavlova w/ vanilla bean cream and seasonal fruits
- Classic lime tart w/ glazed limes and cream
- Wicked chocolate tart with wild berry coulis
- Vanilla baked New York cheesecake w/ wild berries
- Poached pears and ginger pudding w/ caramel sauce and ice cream



2017 Sample Menu - Cocktail Food

No table service, food is presented by wait staff

From \$5.50 per option

Cold options

- Smoked salmon avocado and cucumber on Dojo bread w/ dill aioli
- Caesar salad on local bread w/ ranch dressing
- Char grilled vegetables and hommus on French sticks
- Slow roasted cherry tomatoes goats cheese and basil pesto in filo cups
- Smoked trout and minted pea puree in filo cups
- Assorted nori rolls w/ wasabi and picked ginger
- Vietnamese Spring rolls with roasted pork and cucumber
- Vietnamese spring rolls with Mandarin chicken and avocado
- Choux pastries with prawns and tzatziki
- Chicken Caesar salad in croton cups
- Rare beef tataki stuffed with marinated vegetables
- Trout gravlax on blinis w/ horseradish cream
- Wonton cups filled with Thai mango salad w/prawns
- Sesame encrusted salmon, spiced avocado on crisp tortilla w/ wasabi caviar
- Peking duck pancakes with cucumber shallots and plum sauce

Hot Options

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| Mini red wine and beef pies | Asian sticky chicken bites crusted in toasted sesame seeds |
| Mini Middle Eastern lamb tagine pies | *Smoked lamb cutlets with minted chilli jam |
| Mini chicken mushroom and leek pies | Mini Yorkshire puddings w/ peppered beef and horseradish |
| Roasted pumpkin spinach and pine nut tartlets | Mini BBQ steamed pork buns |
| Smoked salmon avocado and Brie tartlets | Beef caramelized onion jam and rocket burgers |
| Basil Tomato and goats cheese tartlets | Lamb feta kofta on mini naan w/ cucumber yoghurt |
| Parmesan and prosciutto arachini w/ chilli jam | Vietnamese chicken patties green papaya in lettuce leaves |
| Prawn lemon arachini with lemon mayo | Thai fish cakes on cucumber rounds w/ picked carrot |
| Spinach herb feta and pine nut rolls | Prawn chorizo and cherry tomato kebabs |
| Country style sausage rolls with tomato chutney | Stuffed herb and garlic baked mushrooms w/ gremolata |
| Thai chicken rolls with coriander dipping sauce | |
| Sweet potato mushroom and lentil rolls w/ spiced chutney | |
| Skewers of wonton prawn with an Asian dipping sauce | |
| Salt and pepper calamari with lime aioli | |
| Arabic falafel on cucumber rounds with hommus | |
| Domkefetedes with a green herb and tomato tea dipping sauce | |

*Price is seasonal

Entrées

\$16 per head

- Local Smoked Lamb cutlets w/ Greek Salad and cucumber yoghurt
- Crispy Prawns w/ Thai Rice noodle coriander salad
- Grilled quail on Rocket and Roasted pear salad
- Roasted tomato goats cheese and olive tart w/ pesto salad
- Salt and pepper squid on cucumber salad w/ lime aioli
- Ricotta gnocchi w/ rustic tomato sauce and crispy basil



2017 Sample Menu - Buffet Option
Staff serves meats and guests help themselves to
salads

\$30 per head

Two choices of the following

Slow roasted paprika and garlic beef
Perri Perri BBQ chicken
Ginger and star anise glazed smoked leg ham
Rolled leg of lamb stuffed with dried fruit and nuts
Apple stuffed loin of pork
Pumpkin spinach and pine nut tart
Roasted tomato zucchini and basil tart

Four choices of Salad

Rainbow garden salad
Moroccan fruit and nut rice salad
Cherry tomato roasted capsicum and basil pesto pasta
Traditional coleslaw
Asian wombok salad
Rocket pear chip and Parmesan
Pumpkin feta and spinach with cumin yoghurt dressing
Quinoa salad with asparagus and feta
Classic Caesar Salad
Roasted Beetroot Heirloom carrot and Labne
And chat potatoes with sour cream
Dojo rolls with butter



2016 Sample Menu Shared Platters

\$35.00 per head - These are served as platters of sliced meats

2 choices of the following

Apple and date stuffed loin of pork
Slow roasted paprika and garlic beef
Star anise and ginger glazed ham
Perri Perri BBQ chicken

\$40.00 per head - These are served as individual portions on shared platters

Chose 2 of the following:

Crispy skinned salmon with horseradish cream
Duo of lamb rack crusted with macadamia and herbs
Duo of smoked lamb cutlets with tomato and chilli jam
BBQ Fillet of beef w/ green peppercorn and mushroom cream
Lemon and garlic BBQ spatchcock w/ mango salsa BBQ jumbo quail w/ quince paste and rose petals

Sides please choose 3 options

Middle eastern spiced fruit and nut rice
Rocket roasted pear and walnut salad
Fennel celery and apple slaw
Roasted beetroot and carrot salad with labne
Asian inspired wombok coleslaw
Roasted vegetable salad with basil pesto
Rainbow garden salad w/ palm sugar vinaigrette
Roasted pumpkin spinach fetta and pine nut salad

Steamed chat potatoes with mixed herbs
Dojo rolls and butter