



Menu

Arrival Canapes

Pulled pork with gooseberry ketchup and pickles on ciabatta
Battered zucchini flower filled with ricotta & thyme saffron aioli
Oven baked scallop in shell with pickled ginger, wakame and xo sauce
Seared eye fillet on garlic Turkish bread with tomato chutney
Beachtree Distilling Co. Signature Cocktail
Heads of Noosa Beer

First Course

Confit garlic butter poached bug tail wrapped in prosciutto with cucumber, radish & freeze dried beetroot powder finished with truffle arugula dill essence and red vein sorrel
Flamehill - Verdejo

Second Course

Pepper seared venison carpaccio, nectarine & fennel with watercress petite salad, caper parsley vinaigrette, macadamia dukkah
Oakridge Valley Series - Chardonnay

Third Course

Rosemary and garlic chicken with baked parmesan zucchini, squash & romesco sauce
Flamehill - Barbera

Fourth Course

Prime rib, garlic seeded mustard & sweet potato puree with saffron & shallot sautéed rainbow chard, with tomato thyme espagnole sauce
Oakridge LVS Hyde Park - Cabernet Sauvignon

Fifth Course

Macadamia caramel tart with strawberry ice cream
Oakridge Ovata - Chardonnay Pinot Noir NV

*Dietary requirements must be communicated prior to the event