



# LAND BASED

*By Rob Mohr & Eden Beckingham*

## PLATED MENU - ARTISAN BREAD TO START

### COURSE 1 & 2

KINGFISH TARTARE, TOM YUM, COCONUT, AVOCADO, MELON, LIME

OR

"GARDEN OF EDEN" - MIXED BABY VEGETABLES, ALMOND, CAPSICUM, CITRUS

OR

SWEET CORN CROQUETTE, CHARRED CORN, AIOLI, ROQUETTE

OR

TUNA CRUDO, UMAMI SAUCE, PUFFED RICE CRACKER, KIMCHI CUCUMBER, KEWPIE, RADISH

OR

PRAWN AND CHORIZO BETAL LEAF, LEEK PUREE, CHIVES, TOASTED NUTS

### COURSE 3 & 4

PANKO ZUCCHINI, BLUE CHEESE WHIP, TRUFFLE OIL

OR

BUTTER BUG, CREAMED CASHEW, CORIANDER, SPICED NUTS

OR

PORK BELLY, SWEET POTATO PUREE, CUMIN CUCUMBER SALSA, CHILLI CARAMEL

OR

MARKET FISH, FENNEL TEXTURES, ASPARAGUS, CITRUS

OR

BBQ CHICKEN THIGH, CREAMED ALMOND, GREEN ONION, BURNT ORANGE, SMOKED ORANGE GLAZE

### COURSE 5

LAMB RUMP, BEETROOT, ENDIVE, PECAN, WHIPPED FETA, BALSAMIC CARAMEL

OR

BRAISED BEEF CHEEK, SWEET POTATO, BACON LARDON, PEPPERCORN JUS

OR

MB6+ WAGYU RUMP, POTATO, BURNT ONION JAM, SESAME, CRISP SHALLOT, JUS

### COURSE 6

"THE ROMANCE" - BUTTERMILK PANNA COTTA, RASPBERRY TEXTURES, RUBY CHOCOLATE, MACADAMIA CRUMBLE

OR

STUFFED CARAMEL CINNAMON DOUGHNUT, WATTLESEED ICECREAM, MIXED NUT PRALINE

OR

"PBB" - PEANUT BUTTER ICE CREAM, BANANA TEXTURES, SALTED PEANUT BRITTLE, MAPLE SNAP

OR

"ADAM AND EVE" - **VEGAN** - APPLE SORBET, SAUTEED APPLE, ALMOND CRUMBLE, ALMOND CURD

OR

"SQUIRRELS PARADISE" - CARAMELISED CHOCOLATE MOUSSE, BROKEN BROWNIE, HAZELNUT, PICKLED PEAR, ORANGE & GINGER

**ALL DIETARY REQUIREMENTS ARE EASILY ADAPTED TO**



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## LONG TABLE LUNCH

ARTISAN BAKED BREAD TO START WITH BUTTER

### COLD

WHOLE COOKED MORETON BAY BUGS IN THE SHELL, CHIMICHURRI, LEMON

WHOLE COOKED TIGER PRAWNS, COCKTAIL SAUCE

KINGFISH TARTARE, TOM YUM, COCONUT, AVOCADO, MELON, LIME

TUNA CRUDO, UMAMI SAUCE, PUFFED RICE CRACKER, KIMCHI CUCUMBER, KEWPIE, RADISH

CURED SALMON, TURMERIC, TAMARIND, TOMATO, FENNEL, LIME

BRESAOLA, BEETROOT, GOATS CHEESE, TRUFFLE OIL

SERRANO HAM, BLUE CHEESE, GUINDILLA, CHILLI CARAMEL

### HOT

BBQ CHIPOTLE CHICKEN THIGH, COCONUT YOGHURT, SUMAC, LIME

CHICKEN BREAST, SWEET POTATO, PICKLED ROSEMARY SULTANNA, TOASTED SEEDS

TERIYAKI SALMON, BOK CHOY, MASTER STOCK, GINGER, ORANGE

CORAL TROUT, FENNEL TEXTURES, ASPARAGUS, CITRUS

STICKY PORK BELLY, CARROT PUREE, PEANUTS, CHILLI CARAMEL

BRAISED LAMB SHOULDER, HUMMUS, PEAR, POMEGRANATE MOLASSES

BRAISED BEEF CHEEK, TRUFFLE POTATO, WILD MUSHROOMS

WAGYU BEEF RUMP CAP, ONION MISO PUREE, BURNT BABY ONIONS, JUS

### SIDES

ROASTED PUMPKIN, HUMMUS, CHILLI CARAMEL, TOASTED SEEDS

NEW SCHOOL NICOISE SALAD

RADISH AND SNOW PEA SALAD

ORECCHIETTE SALAD, BROCCOLI, GOATS CHEESE FETA, PEAS, CHILLI, LEMON

ROASTED MEDITERRANEAN VEG, BLANCHED BABY VEGETABLES, ROMESCO

### DESSERT - SERVED WHOLE CUT INTO SLICES OR INDIVIDUAL

VANILLA & PASSIONFRUIT CHEESECAKE (GF/O)(NF)

TURKISH DELIGHT TART (NF)

BUTTERMILK PANNA COTTA, RUBY CHOCOLATE, RASPBERRY, MACADAMIA (GF)(NF/O)

MINI CREME BRULEE (NF)

BANOFFEE TART - DULCHE DE LECHE, BANANA (NF)

CHOUX BUN, CREME PATISSERIE, WHIPPED CHOCOLATE (NF)

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## OPTIONAL ADD ONS

### CURED MEAT GRAZING

PREMIUM IMPORTED CURED MEATS, ANTI PASTO, HOMEMADE DIPS, ARTISAN BREADS AND LAVOSH

### CHEESE GRAZING - TO START OR FINISH

PREMIUM AUSTRALIAN & IMPORTED CHEESE SELECTION, FRESH FRUITS, NUTS, QUINCE, ARTISAN BREADS AND CRACKERS

### OYSTERS AND CAVIAR STATION - PER DOZEN /PER 100G

FRESH OYSTER SELECTION - FINGER LIME - SHALLOT VINAIGRETTE - UMAMI SAUCE **(DF)(GF)(NF)**

OSCIETRA OR SALMON CAVIAR, BLINI'S, CRISP BREAD, CONDIMENTS **(GF/O)(NF)**

### CANAPES - 1-2 PP

SMOKED SALMON, CUCUMBER, CREME FRAICHE, CITRUS AND DILL **(GF)(NF)**

BEETROOT AND GOATS CHEESE CRISP **(NF)**

TUNA SASHIMI, MUSHROOM SOY, NORI SEASONING **(DF)(GF)**

SMOKED FISH RILLETTE, RADISH REMOULADE, BAGUETTE CROSTINI **(DF)(NF)**

SEARED SCALLOPS, CHORIZO, PEAR PUREE **(GF)(NF)**

CORN AND THREE CHEESE CROQUETTE, SMOKED PAPRIKA AIOLI **(NF)(V)**

MUSHROOM ARANCINI, TRUFFLE AIOLI **(NF)(V)**

BEEF TARTARE, CURED YOLK, CAPERS, CORNICHON PARMESAN, CRISP BAGUETTE **(NF)**

WAGYU BEEF TATAKI, KIMCHI CUCUMBER, SESAME, SRIRACHA MAYO **(DF)(GF)(NF)**



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## PRICING

**MENU COST PP EXCLUDING GST - MINIMUM 8 GUESTS**

**INCLUDES SERVICE BY LAND BASED, ALL FOOD, TABLE SCAPE, NAPKINS, CROCKERY AND CUTLERY**

**4 COURSE PLATED \$229**

PICK ANYTHING FROM COURSE 1,2,3,4 FOR THE FIRST TWO COURSES, THEN COURSE 5 AND 6 FOR THE LAST TWO

**5 COURSE PLATED \$249**

PICK ANYTHING FROM COURSE 1,2,3,4 FOR THE FIRST THREE COURSES, THEN COURSE 5 AND 6 FOR THE LAST TWO

**6 COURSE PLATED \$259**

PICK ANYTHING FROM COURSE 1,2,3,4 FOR THE FIRST FOUR COURSES, THEN COURSE 5 AND 6 FOR THE LAST TWO

**"CAPTAINS LUNCH" \$249**

BREAD, 3 COLD, 3 HOT, 2 SIDES, 1 DESSERT

**"THE PRIMARY" \$259**

BREAD, 4 COLD, 4 HOT, 2 SIDES, 2 DESSERTS

**ADD ON**

3 CANAPES ON ARRIVAL \$33

CURED MEAT GRAZING BOARDS \$14 PP

CHEESE GRAZING BOARDS \$14 PP

MEAT & CHEESE GRAZING BOARDS \$25 PP

OYSTER STATION - RECOMMEND 3 OYSTERS PER PP - 1 DOZEN \$60

SALMON CAVIAR RECOMMEND 10G PP - \$150 100G

OSCIETRA CAVIAR RECOMMEND 10G PP - \$370 100G

**WHATS PROVIDED:**

CHEF ROB MOHR 8-12 GUESTS - 12-20 GUESTS FURTHER COST FOR ADDITIONAL CHEF

EDEN BECKINGHAM TO SERVE 8-12 GUESTS 12-20 GUESTS FURTHER COST FOR ADDITIONAL SERVER

(ADDITIONAL STEWARDESS' CAN BE ARRANGED IF REQUIRED FOR FURTHER SERVICE)

TAILORED CREATIVE MENU INCLUSIVE OF FOOD

CROCKERY, CUTLERY, SERVING PLATES, SERVING UTENSILS

PRINTED MENUS

TABLESCAPES & LINEN NAPKINS

CONSTANT COMMUNICATION TO TAILOR YOUR EXPERIENCE

CLEANING UP OF THE KITCHEN AND DINING AREA AFTER THE EVENT

**WHAT IS NOT INCLUDED:**

ALCOHOL, GLASSWARE, DECANTERS, WATER, MAKING COCKTAILS