****

**Sit Down** **Dinner**

|  |  |  |
| --- | --- | --- |
| **Menu One**  Choice of 3 canapés  One entree  One main  One dessert  Tea & coffee  **$75.00 Plus GST** | **Menu Two**  Choice of 4 canapés  One entree  Two mains  One dessert  Tea & coffee  **$90 Plus GST** | **Menu Three**  Choice of 4 canapés  Two entrees  Two mains  Two dessert  Tea & coffee  **$110 Plus GST** |

All prices are exclusive of GST

**Canapés**

1. Potatoes rosti with harissa rubbed sirloin of beef & garlic aioli C GF
2. Teriyaki lamb fillets with pickled ginger & courgette C GF HF
3. Spicy bang bang chicken in a cucumber cup C GF HF
4. Mushroom risotto cake topped with mushroom ragout C GF V
5. Tortilla cup filled with chipotle prawn cocktail C
6. Slow cooked BBQ pulled pork in a Mexican corn cake H C GF HF
7. Herb pikelets topped with smoked chicken & cripsy beetroot chips C
8. Parmesan shortbread with fresh pesto, roasted tomatoes & feta cheese CV
9. Spanish frittata of potato & caramelised onions topped with chilli jam & crispy chorizo sausage C GF
10. Thai chicken on a lemon grass stick with coconut dukkah H C GF HF

**Entrees**

1. Beetroot gravlax with a potato salad with horseradish, capers and gherkins GF
2. Vietnamese lettuce cup filled with pork, rice noodles and Asian vegetables GF
3. Caramelised red onion and blue cheese tarts with rocket salad
4. Bouche case filled with Smoked chicken covered in tarragon cream sauce

Decorated sauté wild mushroom

1. Home made soup with warm soda and butter
2. Carpaccio of venison with pea sprouts, broad beans, monge toute,

Fresh mint and parmesan

**Mains**

1. Pork belly rubbed with five spice roasted slowly,

served with crackling, wasabi slaw and caramelised apples

1. Confit of duck leg with a redcurrant jus and roasted honey sesame parsnips
2. Roast sirloin of beef with Yorkshire puddings, gravy and mustard
3. Breast of free-range chicken marinated in orange, ginger and cumin
4. Lamb rumps with a pomegranate infused lentils, roasted peppers and preserved lemons
5. Monkfish tails in fresh herbs on a bed of wilted spinach and fennel with a buerre blanc

**Desserts**

1. Sticky toffee pudding with a rich caramel fudge sauce and home made ice cream
2. Champagne and berry Jelly with Tuile biscuit with Homemade vanilla ice cream
3. Cardamom bean crème Brule with Ginger nut biscuit
4. Three marquee chocolate terrine with a raspberry sauce
5. Mille Fuelle filled with rich custard cream, berries topped with a lime drizzle icing passionfruit syrup
6. Maple syrup and pecan tart with crème Anglaise

Selection of teas and plunger coffee

**Included in cost**

1. All staff
2. All consultations, and food tastings
3. Set up of tables (name tags, flowers and anything else required can be placed on the tables)
4. All crockery, cutlery and glasses required
5. All linen for tables (inside only) white table clothes and linen napkins

(If you require a skirt for the top table this is extra)

Note that we include the cost of the cleaning in the venue hire, however if there is a

substantial amount of cleaning afterwards there will be a charge of $150.00

Please note that Gear Homestead is a licensed premises and we do not allow BYO.

All prices are Exclusive of GST