

**showtime**  
EVENT GROUP

# OLD MELBOURNE GAOL MENUS



Please note: Menus are indicative only and may change at any time

# COCKTAIL MENU

## COLD CANAPES

Selection of hand rolled sushi **GF, DF**

Charcoal lavosh, Yarra Valley Persian fetta mousse, honey brushed slow baked tomato, balsamic sautéed onions, & micro basil **V, NF**

Herb crostini, peppered roast beef, horseradish aioli **DF, NF**

Tandoori chicken tartlet, coriander raita, mint dust **GF**

Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds **V, GF, DF**

Taco with grilled zucchini, charred corn, avocado & goats cheese **V, GF**

Wood smoked chicken breast, celery & chive mayo, walnut crumbs, smoked paprika **GF, DF**

## WARM CANAPES

Indian spiced vegetable samosa, tamarind chutney **VE**

Baked Mexican potato & pea Quesadilla **VE**

Mini leek, cauliflower & cheese pie **V, NF**

Scamorza & Parma ham arancini, chives dip **NF**

Beef & guinness pie **NF**

Chicken & mushroom filo, roasted capsicum & yoghurt dip

Beef albondiga, salsa picante **GF, NF**

Reshmi chicken bites, green chutney **GF**

## ROVING DESSERT CANAPES

Lavender scented lemon curd tart **GF, NF**

Mini lemongrass panna cotta, star anise & clove spiced roasted pineapple, lemon balm **GF, NF**

Belgium white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites **GF**

Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers **GF**

## HAND HELDS

Devilled chicken bites, smoked bourbon BBQ sauce

Pulled pork, Asian slaw, sriracha mayo, soft milk roll

Japanese Karaage chicken with soy, chilli & ginger sauce **GF, DF**

Middle Eastern lamb koftas, quinoa tabbouleh, tzatziki **GF**

Wagyu beef slider, grilled bacon, melted cheddar, coral lettuce, tomato, BBQ aioli

# FOOD STATIONS

## Thai

Thai red chicken curry **GF, DF**, green vegetable curry **GF, V**, steamed jasmine rice

## Spanish Paella

Chicken & chorizo paella **GF**, seasonal vegetable & saffron paella **GF, V**, La Lidia smoked paprika, hot paprika, sweet paprika, Spanish dry red pepper, Marinated olives, piquillo peppers, lemon infused oils

## Taco Station

Mini hard shell tacos - Sour cream, Mexican shredded cheese, Cilantro and lime guacamole, Chile Jalapeño El Mexicano, Pico de Gallo, Chipotle mayo Hot sauce-Habanero & mango, tomatillo & habanero, smoked jalapeno, Chilli con carne, red kidney bean salsa **V**

## Antipasto Station

Prosciutto, smoked ham, Hungarian salami, grilled peppers, eggplant, capsicum dip, hummus dip, Schiacciata artisan bread, raisin and walnut rye, rustic baguette, olives marinated in extra virgin olive oil, 7 year aged Modena balsamic vinegar & Tuscan extra virgin olive oil

## Create Your Own Dessert Station

Assorted tarts **GF**, mini vanilla bean panna cotta **GF**, dark chocolate mousse & flourless chocolate cake with apple wood smoke **GF**, lemon curd, chocolate ganache, vanilla bean custard, burnt meringue, freeze dried mandarin, popping candy, macerated strawberries, aromatic roasted pineapple, berry compote, raspberry coulis, pistachio soil, coconut dust, micro basil

## PREMIUM FOOD STATIONS

### Roast Striploin Station

Seared Gippsland Grass-fed beef cut to order, selection of cantina roll, mini baguette, six seeded roll, onion jam, horseradish mayonnaise, wild rocket and Edmond Fallot gourmet mustard

### Tuna Ceviche Remix

Sashimi grade yellow fin Tuna, Spanish onions, tomato, Cilantro, lime juice, Habanero Chile, avocado purée, blue corn tostada

# SEATED MENU

## ENTRÉE

Fior di burrata, hickory smoked Roma tomato, dehydrated black olive soil, frisée hearts, tomato chips, split aged balsamic dressing, basil **GF, V, NF**

Wagyu bresaola (marble score 9+), celeriac remoulade, caper berries, radish wafers, wild rocket, Parmesan custard, vincotto **GF, NF**

Dill & orange cured ocean trout, pickled vegetables, apple & walnut salsa **GF, DF**

Signature slow braised & pan fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust **GF**

Twice cooked braised pork belly, pumpkin purée, maser stock jus **DF, GF, NF**

## MAIN

Gippsland beef fillet, black pepper cream sauce, thyme butter, crushed kipfler potato, charred broccolini **GF, NF**

Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad **GF, NF**

Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, Parmesan, pea & rocket purée

Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes **GF, DF, NF**

Roasted spatchcock chicken, sautéed shallots, bacon stew, warm potato & almond salad GF  
Vegetable tagine, saffron cous cous, fine herbs **VE, GF, NF**

## SIDES

Cauliflower tossed in tahini dressing **V**

Roast chat potatoes, rosemary butter **GF, V, NF**

Panzanella salad with red wine vinegar, extra virgin olive oil and rustic toasted bread **V, DF, NF**

Seasonal salad, lemon & herb dressing **V, GF, NF**

Marinated baby beetroot, goat cheese crumbles, toasted walnut **V**

## DESSERT

White chocolate crémeux, signature dark chocolate mousse, walnut brownie, raspberry drops, gold dust, chocolate fairy floss **GF**

Tahitian vanilla bean panna cotta, roasted aromatic pineapple, lemon grass curd, freeze dried mandarin, lemon balm **GF, NF**

Seasonal macerated berries, mandarin pudding, pistachio chips, shaved macadamia, burnt meringue **GF, DF**

Tonka bean crème brûlée tart, poached baby pear, cointreau macerated berries, manuka honey chunks, shaved macadamia

## ROVING DESSERT

Lavender scented lemon curd tart GF

Mini lemongrass panna cotta, star anise & clove spiced roasted pineapple, lemon balm **GF, NF**

Belgium dark chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites **GF**

# BEVERAGE

## SILVER

Morgan's Bay Sparkling

Stony Peak Semillon Sauvignon Blanc and Stony Peak Shiraz

Coopers Dry Bottles

James Boags Light Bottle

## GOLD

Craigmoor Cuvee

Pocketwatch Chardonnay, Pocketwatch Sauvignon Blanc

Pocketwatch Cabernet Sauvignon, Pocketwatch Shiraz

James Boag's Bottled, Heineken Bottle, Tooheys 5 Seeds Cider Bottle

James Boags Light Beer Bottle

Soft Drinks, Sparkling Mineral Water & Juice

## PREMIUM

Veuve Tailhan Sparkling

821 South Sauvignon Blanc , Sisters Run Chardonnay,

Earthworks Riesling, Seppelt The Drives Shiraz, Truvee Pinot Noir

James Boag's Bottled, Heineken Bottle, Coopers Pale Ale Bottle, Tooheys 5 Seeds Cider Bottle

James Boags Light Beer Bottle, Budweiser Bottle, Corona Bottle

Soft Drinks, Sparkling Mineral Water & Juice

Speak with your Event Producer to find out more about our Sommelier's Packages, spirits upgrades and signature cocktails on arrival.