

THE EVEREST

ALL DAY GRAZING CHEESE STATION

Artisan Australian cheese selection, fig & fennel paste, black grapes, dried apricots,
freshly baked fruit & nut bread, grissini sticks & crisp lavosh

SEAFOOD BAR

South coast Sydney Rock oysters with shallot vinegar

King Ocean prawns with aioli

Atlantic salmon and Hiramasa kingfish sashimi, pickled ginger, wasabi & soy

COLD CANAPÉS

Spanner crab sandwich & coriander mayonnaise

Smoked salmon with mini brioche, crème fraiche, horseradish & cucumber

Pistachio & goats cheese pesto tarlet

Country style terrine with Dijon mustard & toasted sourdough

Jamón ibérico with truffle butter on mini baguette

WARM CANAPÉS

Gougère with gruyère and pimento d'espelette cream

Sealed scallops on a pea puree and avruga caviar

Salt & pepper prawn

Guillaume's sausage rolls with truffle

SUBSTANTIAL CANAPÉS

Wagyu Beef cheeks with Paris Mash & red wine sauce

Chargrilled King salmon and crispy pork belly with cucumber & herb salad

Pea tortellini with goat cheese, extra virgin olive oil & mint

Chargrilled yellowfin tuna with chermoula, couscous, confit of eggplant & capsicum

DESSERT BAR

Mini profiteroles, vanilla bean ice cream, warm Valrhona chocolate sauce

Mixed berries with lemon curd, meringue & raspberry sorbet

SOAKER

Cocktail beef pies, tomato sauce

Jamón and gruyère toasties

*Menus are subject to change