

## NEWCASTLE CITY HALL PLATED LUNCH AND DINNER MENUS

### Harvest Gold Plated Lunch & Dinner

Minimum 20 guests, valid Monday to Saturday. Sunday surcharges apply

#### Harvest Platinum

- Chef selection of two arrival canapes - \$6.50 per person
- Two course dinner - \$62.50 per person
- Add petit four platters - \$10.00 per person
- Three course - \$74.50 per person

#### Menu Items

Served to the table basket of Papa Al's locally baked fresh sourdough rolls

#### Entrée (please select two dishes – these will be served alternately)

##### Available during Spring & Summer

- Chilled New England lamb salad with mint leaves, beans, fire peppers & Spanish onion in a lemon pepper dressing (gluten free, dairy free)
- Gravlax of ocean trout with rocket, avocado puree, caper berries & in house pickled cucumber (dairy free, gluten free)
- Mushroom & Binnore goats cheese bruschetta splashed with truffle oil (veg)
- Lobster, prawn & shallot arancini with a Galliano cream sauce
- Duck pistachio & orange terrine wrapped in prosciutto with cumquat marmalade (gluten free, dairy free)
- Smoked Manning Valley beef fillet with roasted balsamic beetroot puree, baby capers & wild elk leaf (gluten free, dairy free)
- Grilled haloumi with panzanella salad (veg)

##### Available during Autumn & Winter

- Tsukune chicken meatball kebab with salted edamame beans & sweet roasted ginkgo nut
- Slow braised Hunter Valley beef cheek with chilli gremolata & polenta puree (gluten free)
- Three sake steamed Port Stephens oysters, served with kimchi puree, fine ground daikon radish & baby shiso (gluten free, dairy free)
- Lobster, prawn & shallot arancini with a Galliano cream sauce
- Duck pistachio & orange terrine wrapped in prosciutto with marinated figs (gluten free)

#### Main Course (please select two dishes – these will be served alternately)

##### Available during Spring & Summer

- New England lamb cutlets dusted in sumac & cumin served with falafel pattie & crisp broccolini (dairy free)
- Manning Valley beef fillet with layered potato, beans with almonds & a wild mushroom jus (gluten free)
- Truffle scented wild mushroom mille feuille topped with a gruyere crisp & smoked almond & rocket salad (veg)
- Char grilled Hunter Valley beef sirloin with lemon pepper roasted chats, portobello mushroom, crisp pancetta, grilled asparagus & horseradish jus (gluten free)
- Spicy dry rubbed BBQ pork fillet, bourbon BBQ sauce, lemon herbed chats with a celeriac & apple slaw (gluten free, dairy free)
- Oven roasted salmon fillet with wholegrain mustard mash, steamed greens & a tomato dill buerre blanc (gluten free)
- Oven roasted chicken supreme with smashed chat potatoes, steamed greens with a wild mushroom & cognac sauce (gluten free)
- Chicken breast with dauphinoise potato, ribbon vegetables & a tarragon & Hunter Valley Semillon veloute (gluten free)



# NEWCASTLE — VENUES —

- Manning Valley beef fillet with garlic & herb roasted chats, honey glazed Dutch carrots & a juniper berry jus. (gluten free)

## *Available during Autumn and Winter*

- Grilled vegetable & polenta stack with roasted cherry truss tomatoes & basil pine nut pesto (gluten free, veg)
- •New England lamb backstrap wellington with spinach & mushroom duxelles served with buttered asparagus & a balsamic enhanced jus
- •Manning Valley beef fillet with layered potato, beans with almonds & a wild mushroom jus
- •Char grilled pork cutlet with potato & chive rosti, fruity cabbage compote & redcurrant & sumac jus (gluten free)
- •Oven roasted pork knuckle with German style potato salad, steamed green beans & apple cider jus (gluten free)
- •Oven roasted salmon fillet with wholegrain mustard mash, steamed greens & tomato dill buerre blanc (gluten free)
- •Ocean trout fillet wellington filled with spinach dill & cream cheese, served with glazed Dutch carrots & braised fennel
- •Oven roasted chicken supreme, smashed chat potatoes, steamed greens with a mushroom & cognac sauce (gluten free)
- •Grilled chicken supreme with peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)

## **Main Meal Upgrades-locally sourced premium produce**

- Organic grass fed 5 star Manning Valley beef fillet, add \$10 per person
- Organic free-range pork, add \$6 per person
- Organic free range Lilly Dale chicken, add \$8 per person

## **Desserts (please select two dishes – these will be served alternately)**

### *Available during Spring & Summer*

- Summer fruit terrine with vegan meringue (gluten free, vegan)
- Choc honeycomb mess with meringue, honeycomb cream & blueberries (gluten free)
- Black sesame crème brulee with green tea shortbread & poached stone fruit
- White chocolate, saffron & raspberry torte
- Choc nemesis with Chantilly cream & a strawberry & mint jus (gluten free)
- Chef Selection of petit fours with mini tarts & macarons

### *Available during Autumn & Winter*

- Choc fondant with orange gel almond tuille
- Orange poppy seed crème brulee with almond biscotti
- Steamed red wine poached pear & dark chocolate pudding with red wine syrup
- Warm coconut panna cotta with peaches (vegan)
- Chef selection of petit fours with mini tarts & macarons

## **To Finish**

Freshly brewed Newcastle Sprocket Roasters coffee & speciality 'The Tea Collective' tea, served buffet style

## **Harvest Gold**

- Chef selection of two arrival canapes - \$6.50 per person
- Two course dinner - \$48.80 per person
- Add petit four platters - \$10.00 per person
- Three course - \$61.30 per person

## **Menu Items**

Served to the table basket of Papa Al's locally baked fresh sourdough rolls



**Entrée (please select two dishes – these will be served alternately)**

*Available during Spring & Summer*

- Hunter Valley rare beef tataki salad, purple onion slivers, baby spinach with a crisp garlic, citrus & soy dressing (gluten free, dairy free)
- Smoked chicken salad with julienne vegetables kale & cranberries with a seeded mustard aioli (gluten free, dairy free)
- Salad of roasted hazelnuts with leafy greens, Hunter Belle Labna, kumera crisps & a berry balsamic vinaigrette (veg, gluten free)
- Salt & pepper squid with mango salad & nam jim style dressing (dairy free)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle
- Binnorie goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)
- Salmon & baby caper rilette wrapped in smoked salmon with melba toast, then splashed with a cinnamon & preserved lime dressing

*Available during Autumn & Winter*

Salt & pepper squid with a salad of parmesan, semi dried tomato & rocket dressed with lime aioli

- Gruyere & polenta cake with tomato basil coulis, white anchovies, black olive crumble & fried capers (gluten free)
- New England lamb fatayer served with a tabbouleh salad then dressed with a mint & cumin scented yoghurt
- Binnore Goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle

**Main Course (please select two dishes – these will be served alternately)**

*Available during Spring & Summer*

- Dry rubbed slow cooked Hunter Valley beef brisket, mustard & pickled red onion potato salad, honey dijon slaw & Texan BBQ sauce (gluten free)
- Char grilled Hunter Valley beef sirloin on a bacon & potato rosti with beer battered onion rings & a bourbon BBQ jus
- Harissa spiced upper Hunter Valley lamb rump with north African inspired couscous, fresh tabbouleh & a preserved lemon & coriander yoghurt
- Twice cooked pork belly with steamed Asian greens, fragrant jasmine rice & a sweet plum & ginger sauce (gluten free, dairy free)
- Macadamia & lime crusted Daintree barramundi fillet with steamed asparagus & lemon thyme & chilli roasted baby potatoes (gluten free)
- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket & basil pesto (gluten free)
- Grilled chicken supreme with a peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)
- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)

*Available during Autumn & Winter*

- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket basil pesto (gluten free)
- Sicilian roasted lemon chicken Maryland with herb potatoes, roasted cherry tomatoes, Sicilian olives with lemon & oregano veloute
- Grilled Hunter Valley beef sirloin on a bed of seeded mustard mash, wilted spinach & rich shiraz jus (gluten free)
- Slow cooked Manning Valley beef osso-bucco cooked in a tomato red wine & root vegetable jus on a bed of herbed polenta



- Sundried tomato crusted Upper Hunter lamb rump served on a truffle scented pea mash with roasted Dutch carrots & rosemary jus
- Slow cooked New England lamb shank in a rich rosemary jus served with duo of mash potato & mint enhanced peas
- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)
- Oven roasted barramundi fillet served on a lemon scented risotto with a citrus butter sauce (gluten free)

**Main Meal Upgrades-locally sourced premium produce**

- Organic grass fed 5 star Manning Valley beef fillet, add \$10 per person
- Organic free-range pork, add \$6 per person
- Organic free range Lillydale chicken, add \$8 per person

**Desserts (please select two dishes – these will be served alternately)**

*Available during Spring & Summer*

- Coconut panna-cotta with cherry compote & Persian fairy floss (gluten free, vegan)
- Mango & lime tart with gingerbread soil & coconut mousse
- Vanilla bean crème brulee with crumbly butter shortbread & macerated strawberries
- Passionfruit panna-cotta with blueberries & white chocolate shards (gluten free)
- Frangelico crème caramel with hazelnut tuille & praline shards
- Mascarpone cold set cheesecake topped with wild berry jelly & Cointreau marinated strawberries
- Chef selection of petit fours with mini tarts & macarons

*Autumn & Winter •Apple & rhubarb crumble with vanilla chantilly*

- Mixed berry frangipane with strawberry sauce & crème diplomat
- Warm double choc brownie with berry compote & cream chantilly
- Sticky date pudding with butterscotch sauce & honeycomb
- Chef selection of petit fours with mini tarts & macarons

**To Finish**

Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style

