

2023

PLATED MENU



Indigo Bay

CATERING | EXPERIENCES

LUNCH AND DINNER PACKAGES

Select which package suits your event best, selecting the items from the menu below.
Packages include bread and butter at the table
(Plated menus, minimum 25 guests)

PACKAGE A

\$55

per person | incl. GST

2 COURSE MENU
Choice of either

1 Entrée option & 1 Main option
OR
1 Main option & 1 Dessert option

PACKAGE B

\$66

per person | incl. GST

3 COURSE MENU

1 Set Entrée
1 Set Main
1 Set Dessert

ADD ONS

ALTERNATE DROP
\$6.00pp, per course
incl. GST

ENQUIRE ABOUT THESE PACKAGES



Entrée

Cold Options

King prawn, avocado, pickled cucumber, melon, red pepper oculi, fennel lemon mayo GF

Beef tataki, confit garlic cream, pickled shallot, beetroot compote, micro herbs GF

Brie & Tomato Bruschetta, Semi Roasted Tomatoes, Micro Basil, Parsley, Balsamic Reduction (v)

Beetroot cured salmon, horseradish, baby leaves, pickled daikon, peperonata GF

Seared Scallops, Baby Cos, Green Apple, Celeriac Remoulade, Vinaigrette

Hot Options

Poached chicken, toasted hazelnut, saffron yoghurt, lemon date chutney, chervil GF

Sesame crusted tuna, pineapple salsa, miso ginger mayo, coriander GF/DF

Warm Goats cheese tart, caramelised shallot, confit cherry tomato, micro herbs, balsamic glaze V

Spiced confit duck parcels, plum paste, fennel, orange, chervil DF

Braised pork belly, cider jus, apple, fennel slaw GF/DF

Mains

MAIN OPTIONS

Scotch fillet, potato torte, caramelised shallot jus, horseradish cream GF

Braised beef cheeks, Paris Mash, Baby Carrot, Beetroot Confit, Micro Cress, Braising Sauce

Pan seared barramundi, lemon parsley kipfler potato, roast fennel & cherry tomato, salsa verde GF

Duck breast, spiced butternut, mushroom dashi, Asian salad, miso ginger dressing GF +\$3

Lamb rump, sweet potato rosti, caponata, red wine jus, sauce paloise GF

Grilled Chicken Breast, Mushroom Risotto, Seasonal Greens, Red Wine Jus

Seared salmon fillet, skordalia, red pepper couli, carrot ribbon, micro slaw, citrus beurre blanc GF

Pumpkin, sweet potato risotto cake, grilled Mediterranean vegetable, haloumi, caponata, micro herbs, lemon dressing V/GF

Dessert

Citrus tasting plate - Trio of tastes and textures of fresh citrus fruits

Celebration of chocolate - Accompanied with raspberry couli & crème fraiche

Vanilla crème brûlée, poached fruit, sweet tuile GF

Burnt honey & ricotta cheesecake, citrus gel, tropical fruit salsa, honeycomb

Summer berry pudding, vanilla mascarpone

Apple & cinnamon beignet, vanilla bean ice cream, salted caramel sauce

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