

THE V ENUE

Dinner Package

CATERING

Five hour dinner package from Laissez - Faire Catering

Three course

- Plated entree
- Plated alternate main
- Plated dessert



Our menus showcase the vibrant flavors of New South Wales, featuring locally sourced ingredients at their peak. All plated menus are served with Sanoma sourdough rolls and organic butter. After your meal, you are served organic and sustainable coffee and a selection of fine teas.

SAMPLE MENU

ENTRÉE

- Beef tataki, soybean, beets, soy and mirin dressing (gf,df)
- Yamba Tajin prawn salad of petite bouche, cucumber, radish, sesame, cucumber yoghurt (gf)
- N.Z. King salmon tartare with avocado and wasabi (df)
- Burrata, blushed tomato, summer green oil, fig balsamic, basil (gf,v)

MAIN - alternate serve

- QLD Mahi Mahi, champagne velouté, potato, heirloom tomato and green Ligurian olives (gf)
- Copper Tree Farms beef tenderloin, crushed potato, lemon caper Tuscan kale, baby fennel, jus (gf)
- Chicken breast supreme, Dutch carrot, salsa verde, eschalot (gf)
- Housemade agnolotti, ricotta and sweet corn, sage butter (v)

DESSERT

- Orange blossom panna cotta, mandarin and meringue (gf)
- Chocolate mousse cake, berry compote, raspberry dust, fresh berries (vg)
- Classic pavlova, limoncello curd, scarlet berries, Davidson plum coulis (gf)
- Blueberry cheesecake, blueberries, dianthus flowers

[CONTACT OUR SALES TEAM
FOR UPGRADES](#)

BEVERAGE

SPARKLING WINE

Hardys The Riddle Brut Reserve (SA)

WHITE WINE

Hardys The Riddle Sauvignon Blanc (SA)

RED WINE

Hardys The Riddle Shiraz (SA)

BEER

Peroni Nastro Azzuro

James Squire One Fifty Lashes Pale Ale

Cascade Premium Light

Selection of Soft Drinks, Sparkling Water
and Orange Juice