

PREMIUM MENU

ENTRÉE

Seared King scallops, curried cauliflower, apple, coconut flakes, peanut lime and kaffir (GF/DF/PF)

Grilled salmon, fennel chilli puree, crab and fennel 'Kimchi', rocket oil, fried chilli (GF/DF/PF)

Eggplant "Biyaldi", buffalo mozzarella, eggplant crisp, lemon oil (GF/PF/V)

'The Ploughmans' - confit chicken, leek and mushroom terrine, aged cheddar, pickles, caperberries, croutons (PF)

Marinated chicken, black olive caponata, grilled eggplant, pomegranate molasses, pine nut gremolata (DF/GF/PF)

Mushroom ravioli, mushroom, parsley, shaved pecorino, truffle oil, roast walnut (V/PF)

Pumpkin and Parmesan ravioli, brown butter and pumpkin veloute, Parmesan, sage crumb (V/PF)

Slow roast pork belly, cauliflower cream, roast cauliflower, caramelised apple, crackle (GF)

Pork belly, maple and chilli glaze, roast pumpkin, baby corn and pepita salad, crackle (GF/DF)

Fried haloumi, pearl cous cous, almonds, lemon, beetroot, parsley, almond skordalia, garlic pitta crisp (V/PF)

Goats cheese tart, pear puree, beetroot tapenade, crispy prosciutto, balsamic, hazelnuts

Sicilian style meatballs, currants, pine nuts, lemon zest, white polenta, grated pecorino, parsley

GF – Gluten free, DF – Dairy free, V – Vegetarian, PF – Pork free

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WHITE NIGHT

RECEPTIONS

MAIN

Free range chicken breast, mushroom feta and tarragon tart, caramelised onion puree, feta dressing (PF)

Free range chicken breast, char grilled radicchio 'caesar', garlic crisp crouton, prosciutto, lemon kewpie, parmesan, smoked chilli oil

Free range chicken breast, zucchini, capsicum and quinoa "Moussaka", zucchini mint salad, harissa yoghurt (PF)

Salmon fillet, crushed potato salad, asparagus, lime and coriander mayo, crispy capers (GF/DF/PF)

Barramundi, ajo blanco, pickled grapes, dill, apple and mustard remoulade, vinegar dressing (GF/PF)

Barramundi fillet, shrimp pancetta and pea chowder, dill mustard croustade, dill oil

Pork medallion, white bean puree, roast broccoli, apple and chorizo chutney, cider jus (GF)

200gm lamb rump, roast eggplant, tomato, preserved lemon, dukka, pistachio, date yoghurt, fried basil (GF/PF)

200gm lamb rump, pearl barley and mushroom 'risotto', minted green pea pesto, dressed pea tendrils (PF)

200gm beef eye fillet, thyme potato rosti, onion jam, horseradish yorkie (PF)

200gm beef eye fillet, miso roasted kipfler, sesame pumpkin mash, asparagus, black sesame and seaweed salt (GF/DF/PF)

200gm beef eye fillet, grilled tomato, roast shallot, field mushroom, beetroot chips, peppercorn sauce (GF/PF)

PREMIUM MAINS

Please note that following premium menu selections incur a surcharge of \$3.00 per meal

Pan-fried duck breast, onion soubise, grilled witloof, duck confit rillettes, black olive crumble, port glaze (GF/PF)

4 point lamb rack, pickled and sautéed carrots, almond puree, basil and red capsicum emulsion (GF/DF/PF)

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RECEPTIONS

SIDES

Please select 1 hot side and 1 cold side:

COLD

Grain and nuts, pearl barley, freekeh, raisins, pumpkin seeds, parsley, coriander, almonds (DF)

Iceberg, bacon, grain mustard dressing (GF)

Rocket, parmesan, pine nuts, balsamic syrup (GF)

Mixed leaf salad, cucumber, onion, vinaigrette (GF/DF)

HOT

Roast chats, garlic, rosemary, rock salt (GF/DF)

Steamed seasonal vegetables (GF/DF)

Roast honey and cumin carrots, pine nut crumble (GF/DF)

Roast root vegetables, sage, olive oil (GF/DF)

Warm chickpea, chorizo, sweet corn salad (GF/DF)

Fried potato with curry salt (GF/DF)

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DESSERT

Rosewater panna cotta, watermelon granita, strawberry, meringue shard (GF)

Soft belcolade chocolate, mascarpone, freeze-dried raspberry, Chocolate shortbread, raspberry sauce, hazelnut crisp

Date and pecan pudding, freeze dry apple, apple gel, maple caramel, crème fraiche (V)

'The donut' – caramelised pear, crispy pastry, crème anglaise, donut, pistachio

Passionfruit tart, mango sorbet, raspberry crisp, honey oat crumb (V)

'Chocolate and peanuts', crisp chocolate peanut slice, peanut butter cream, chocolate sauce, popping peanut praline

'Deconstructed strawberry and white chocolate cheesecake', strawberry coulis, white chocolate whip, strawberries, strawberry tuile, biscuit crumb

Black sesame ice cream, peanut ganache, sesame tuile, puffed rice (V)

Raspberry and limoncello tiramisu, lemon macaron

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KIDS MENU

ENTREE

Meat party pies with tomato sauce

Sausage rolls with tomato sauce

Assorted mini pizzas

Grilled chicken satay sticks with peanut sauce (GF/DF)

MAINS

Spinach ricotta tortellini

Half sized chicken parmigianna & chips

Fish & chips

Spaghetti Bolognese (DF)

DESSERT

Ice cream with topping (GF)

Frog in the pond (GF)

Fruit salad with ice cream (GF)

Chocolate slice

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