



Stand Up Function Canapé Menu

Canapés

Select six canapés to be served over 90 minutes

- 1/ *Queensland mango, Prawn and avocado shooters*
- 2/ *Wagyu beef Pattie and haloumi stack*
- 3/ *Franklin River smoked salmon capped by king Island double brie*
- 4/ *Juicy free range sautéed chicken nestled on Portuguese smoked corn salsa*
- 5/ *Yeppoon style Bruschetta made with Crab, Roma tomatoes, drizzled with basil infused virgin olive oil*
- 6/ *Sundried Tomato and grilled autumn vegetable frittata*
- 7/ *Kingaroy lamb cutlet scented with Boyne valley honey and herbs*
- 8/ *Seared half shell scallops doused with kaffir lime infused sweet chilli*
- 9/ *Local farmed crocodile scented with Asian five spice encased in wonton pastry and bush tomato chutney*
- 10/ *Mini fryer baskets of reef fish, garlic marinated prawns and kumara chips with caper berry aioli*

Cost per head \$31.50 including GST

Desserts

Desserts can be added for a price of \$6.50 per head

Please choose two

- Hot rum and chocolate money bags*
- Individual berry cheesecakes*
- Stanthorpe apple and pear crumble*
- Gourmet Australian cheese platters*



Two course Alternate Drop Menu

Main course

*Roast Tableland Pork accompanied by herb chats potato, autumn garden vegetables
and apple compote with pan jus gravy*

Mustard Crusted Beef Slow cooked

Scallop potatoes and new season greens, nappé' red wine gravy

Dessert

Individual Apple and Pear Crumble with warm custard

Moroccan Chocolate Mousse topped with whipped fresh cream and vanilla wafer biscuit

Price per head \$39.50



Capricorn Outback Carvery Menu

Carvery

Choice of 2 Meats

*Highland lamb studded With Rosemary & Garlic, Mint Jelly.
Seeded mustard rubbed rib fillet of Table land beef and Herb Pan Gravy.
Roasted Pork Sirloin, Cinnamon Spiced Apple Chutney.
Roasted Free range Chicken, Nannas stuffing and Pan Gravy.*

Side Dishes

Choice of 3 Salads

*Coleslaw scented with caraway
Beetroot, Feta and Rocket Salad
Greek Salad
Green Beans, Almonds and Basil Pesto
Roasted Pumpkin, Ginger, Shallots
Sundried Tomato, Basil and Zucchini Salad*

Served With

*Dripping roasted Potatoes with Rosemary & Garlic
Fresh assorted bread rolls*

Dessert

*Baked New York Cheese cake
Apple and pear spiced crumble
Pouring cream/Vanilla custard*

Price per head \$47.90



Rustic Fare ***3 course alternate drop menu***

Breads

Artisan's selection of rustic breads and churned butters

Entrée

*Ginger scented roast Jarra pumpkin soup with a dollop of double cream
Snow white potato and leek soup dressed with garlic chives and bacon croutons*

Main course

*Oven roasted breast of Chicken nestled on garlic herb potato and field
greens with Dijon sauce
Black Angus rib fillet steak dusted with fresh herbs, field mushrooms, rough potato
mash and broccoli*

Dessert

*Individual Apple and Pear Crumble with warm custard
Chocolate Mousse topped with whipped fresh cream and vanilla wafer biscuit*

Price per head \$51.00



Capricorn Style 3 course alternate drop menu

Entrée

Keppel bay Prawns flambé in Queensland Rum and coconut on jasmine rice and salad petite

OR

Free range skewered calliope chicken nappé with Bowen Mango chutney

Main Course

Local reef fish encrusted with crushed macadamia nuts and fried green banana crème

OR

*Banana shire rib fillet of beef served medium rare on wattle seed potato
bake and table land greens*

Dessert

Individual Yeppoon pineapple cheesecake

OR

Stanthorpe apple crumble and crème Chantilly

Price per head \$53.00



Queenslander Buffet

Bakers' selection of home-style breads

Entrée

Queensland blue pumpkin

OR

Keppel Bay seafood bisque

(Please choose one)

From the chiller

Drovers' selection of smoked and cured meats

Roma tomato salad dressed with cucumber, olives and local fetta

Market garden salad

Caraway scented coleslaw

Selection of house made pickles and condiments

From the Range

(Oven)

Slow roasted sirloin of Pork w/ Stanthorpe apple chutney

Beer and caramelized onion sausages

Crispy battered local reef fish with caper beery aioli

Fresh herb crusted lamb chops

Wagyu beef rissoles

Roasted baby potatoes with sour crème, garlic and chives

Local market fresh vegetables

For the sweet tooth

Pavlova decorated with local fruits

Rum and raisin chocolate mousse

Home style apple crumble

Warm custard

Per person \$53.90 Min.50 pax



Tall Poppy Signature Menu

Canape selection

Please choose six served pre-dinner for a period of up to 30 minutes

- 1/ Queensland mango, Prawn and avocado shooters
- 2/ Wagyu beef Pattie and haloumi stack
- 3/ Franklin River smoked salmon capped by king Island double brie
- 4/ Juicy free range sautéed chicken nestled on Portuguese smoked corn salsa
- 5/ Yeppoon style Bruschetta made with Crab, Roma tomatoes, drizzled with basil infused virgin olive oil
- 6/ Sundried Tomato and grilled autumn vegetable frittata
- 7/ Kingaroy lamb cutlet scented with Boyne valley honey and herbs
- 8/ Seared half shell scallops doused with kaffir lime infused sweet chilli
- 9/ Local farmed crocodile scented with Asian five spice encased in wonton pastry and bush tomato chutney
- 10/ Mini fryer baskets of reef fish, garlic marinated prawns and kumara chips with caper berry aioli

Artisan selection of fresh breads and dips

Entrée

Served alternate drop style

Please choose two

- 1/ Keppel Bay Prawns surrounding a spring salad drizzled with lychee dressing
- 2/ Crispy Pancetta and honey roasted Jarrah pumpkin salad with hazelnut vinaigrette
- 3/ Confit of duck, crisp flat bread and Waldorf salad
- 4/ Brochette of spring chicken, black sesame rice and sake ginger jus

Tall Poppy Signature Menu continued ...



Tall Poppy Signature Menu continued ...

Main Course

Please choose two

- 1/ Twice cooked Barkers creek pork belly, seared half shell scallops on wild plum chutney and Asian Greens*
- 2/ Teys Gold Eye Fillet Steak served medium rare atop New York style mash, garlic green-beans and forest mushroom jus*
- 3/ Oven baked reef fish bejewelled with slivered almonds, scallop potatoes, baby spinach and lime crème*
- 4/ Herbed medallion of highland lamb, garlic and rosemary potatoes, autumn root vegetables and port wine jus*

Dessert

Please choose two

- 1/ Baked white chocolate and berry cheesecake*
- 2/ Praline and coffee mousse, Tuile biscuit espresso syrup*
- 3/ Double caramel crème Brulee, passionfruit Couli*
- 4/ Baked Stanthorpe apple tart warm crème Anglaise*

Price per head \$77.30