



Stand Up Function Canapé

Canapés

Select six canapés to be served over 90 minutes

- 1/ Queensland mango, prawn and avocado shooters
- 2/ Wagyu pulled beef slider topped with apple slaw
- 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/ twice cooked pork belly, star anise infused jus
- 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

Price per head \$35.50

Desserts

Desserts can be added for a price of \$7.50 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, nappe' 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 \$45.50



Capricorn Outback Carvery

Can be served buffet style or share platter style

Breads

Artisan's selection of rustic breads and churned butters

Carvery

Choice of 2 Meats

Highland lamb studded With Rosemary & Garlic, Mint Jelly.

Seeded mustard rubbed rib fillet of Tableland 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 \$58.90



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 \$54.50



Capricorn Style 3 course alternate drop menu

Entrée

*Keppel Bay prawns flambé in Queensland rum and coconut on
jasmine rice and salad petite*

Free range skewered calliope chicken nappe with Bowen mango chutney

Main Course

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

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

Dessert Individual

Yeppoon pineapple cheesecake

Stanthorpe apple crumble and crème Chantilly

Price per head \$57.00



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 \$58.90

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 pulled beef slider topped with apple slaw*
- 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/ twice cooked pork belly, star anise infused jus*
- 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 bejeweled 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*

Per person \$81.90

Min. 50 pax