

Dixon Park Surf Venue Menu Options

Dixon Platinum Function Menu

3 Course \$72pp / 2 Course \$62pp / 2 Course w/ cake cut & plated \$68pp

Select 2 items from each to be served alternately

Entree

- Beetroot cured salmon with watercress, red radish, crisp capers & sour cream tartare
- House smoked rainbow trout w/ an orange, fennel & almond salad finished w/ a chive olive oil
- "Master stock" braised pork belly w/ a green papaya & water chestnut salad
- Soy braised ham hock terrine, minted pea mash & sourdough wafer
- 5 spiced yellow fin tuna on an avocado salsa, gazpacho emulsion & crispy basil
- Smoked chicken & caramelized onion tart w/ baby herb salad & harissa dressing
- Thai prawn & lemon grass dumpling w/ tom yum broth & crunchy Asian salad
- Confit duck, orange, fennel & almond salad w/ a raspberry dressing
- Char Siu BBQ pork fillet w/ a warm soba noodle salad, mandarin dressing & crackling
- Smoked beef carpaccio w/ rocket, lemon, parmesan & truffle aioli

Main

- Roasted salmon w/ a watermelon, feta & mint salad finished w/ a preserved lemon dressing
- Roasted chicken supreme w/ creamed leeks, crisp prosciutto, asparagus & sage jus
- Peking braised duck leg w/ ginger scented jasmine rice & steamed choy sum
- Crisp skin pork belly w/ an orange & maple glaze, roasted parsnip, pecans & baby herbs
- 12 hour slow cooked Indian spiced lamb shoulder w/ dried fruit & saffron pilaf, smoked almonds & preserved lemon yoghurt
- Roasted salt water barramundi w/ caponata, dried black olive & crispy capers
- Char grilled sirloin w/ roasted chats, broccolini, glazed eschallots & truffle jus
- Wild mushroom risotto finished w/ fresh shaved parmesan & gremolata
- Confit chicken leg on a red wine risotto, sautéed wild mushrooms & asparagus
- Slow cooked duck leg w/ an orange & star anise glaze, ginger steamed rice & sautéed Asian greens

Dessert

- Warm chocolate fudge terrine w/ candied pecans & maple cream
- Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
- Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
- Apple & rhubarb crumble tart w/ caramelized ginger cream
- Pecan pie w/ a burnt orange caramel & vanilla bean cream
- Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
- Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
- Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & coffee to finish

Dixon Park Surf Venue Menu Options

Seafood Buffet Menu.

\$70pp, minimum 30 guests

* Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes.

Meats (please choose 3, all come with gravy, & condiments)

- * Marinated Salmon fillets
- * White fish fillet in a creamy lemon & dill sauce.
- * Steamed mussels in a tomato, basil & saffron sauce.
- * Scallops with a chilli lime butter.
- * Thai style fish cakes.
- * Garlic & lemon prawn skewers.
- * Seafood Mornay & vegetable pie with a mash potato topper.

Sides & salads. (Please choose 2)

- * steamed jasmine rice.
- * Potato salad w/ bacon, shallots & a seeded mustard mayonnaise.
- * Fresh garden salad w/ an olive oil & lemon dressing.
- * Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing.
- * Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar.

Desserts (Please choose 3, all come with whipped cream)

- * Fresh fruit platter or salad
- * Chocolate fudge torte.
- * Baked lemon curd tart.
- * Pecan pie.
- * Pavlova with cream & fresh summer fruits.
- * Cookies & cream Cheese cake.

Dixon Park Surf Venue Menu Options

Ocean View Function Menu

3 Course \$66pp / 2 Course \$56pp / 2 Course w/ cake cut & plated \$60pp

Select 2 items from each to be served alternately

Entrée

- Smoked salmon w/ green apple & fennel finished w/ a lemon & dill oil
- Roasted pork belly w/ a vanilla mayonnaise & apple, bacon & hazelnut salad
- Duck, fig & pistachio terrine w/ a pickled beetroot salad & smoked paprika wafers
- Goats cheese croquettes w/ a smoked tomato compote, pine nuts & baby herbs
- Poached white seafood mousse on a roasted chilli corn salsa finished w/ basil oil
- Grilled haloumi w/ rocket, watermelon & a chilli tomato jam
- Baked puff pastry tart filled w/ shredded braised beef, truffle & gremolata
- Spanish Serrano ham, rockmelon & mint salad w/ a peppered goats cheese mousse
- House made Thai fish cakes w/ a crunchy Asian salad & nam jim dressing
- Warm salad of king prawns & char grilled zucchini w/ mint, crumbled feta, pine nuts, rocket leaves & a lemon dressing

Mains

- Roasted salmon w/ pickled cucumber, crab & fennel salad finished w/ orange oil
- Roasted chicken supreme w/ kipfler potatoes, baby carrots & a rosemary & almond butter
- Confit duck leg w/ porcini mushroom risotto, fresh asparagus & gremolata
- Slow cooked local beef w/ a horseradish mash, red wine jus, fresh asparagus & a truffled tomato concasse
- Crisp skin pork belly w/ a cauliflower puree, green apple & fennel salad finished w/ a vanilla jus
- Confit lamb shoulder w/ a smoked eggplant yoghurt, toasted oats, beetroot, dried black olives & jus
- Roasted salt water barramundi w/ a coconut risotto, mango salsa & fresh lime
- Chick pea, sweet potato & pumpkin tagine w/ spiced cous cous, minted yoghurt & cumin mustard sauce
- Prosciutto wrapped pork fillet w/ a parsnip puree, Le Puy lentils, crisp kale & a seeded mustard jus
- Roasted chicken supreme w/ a warm salad of potato, leek & bacon finished w/ a parsley puree

Dessert

- Warm chocolate fudge terrine w/ candied pecans & maple cream
- Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
- Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
- Apple & rhubarb crumble tart w/ caramelized ginger cream
- Pecan pie w/ a burnt orange caramel & vanilla bean cream
- Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
- Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
- Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & Coffee to finish

Dixon Park Surf Venue Menu Options

BBQ Buffet Menu.

\$52pp, minimum 30 guests

* Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes.

Meats (please choose 3, all come with gravy, BBQ Onions & condiments)

- * Thick pork Sausages
- * Grain fed sirloin steaks
- * Wagyu Beef Rissoles.
- * Pork scotch fillets.
- * Peri Peri chicken
- * marinated lamb kebabs
- * Lemon & thyme roasted chicken

Sides & salads. (Please choose 2)

- * steamed jasmine rice.
- * Potato salad w/ bacon, shallots & a seeded mustard mayonnaise.
- * Fresh garden salad w/ an olive oil & lemon dressing.
- * Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing.
- * Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar.

Desserts (Please choose 3, all come with whipped cream)

- * Fresh fruit platter or salad
- * Chocolate fudge torte.
- * Baked lemon curd tart.
- * Pecan pie.
- * Pavlova with cream & fresh summer fruits.
- * Cookies & cream Cheese cake.

Dixon Park Surf Venue Menu Options

Beach Buffet Menu.

\$48pp, minimum 30 guests

* Includes, dinner rolls, steamed seasonal vegetables & Rosemary roasted chat potatoes.

Meats (please choose 2, all come with gravy & condiments)

- * Garlic & rosemary studded Lamb leg.
- * Mustard crusted roasted beef.
- * Succulent roast pork with crackling
- * Lemon & thyme roasted chicken

Sides & salads. (Please choose 2)

- * steamed jasmine rice.
- * Potato salad w/ bacon, shallots & a seeded mustard mayonnaise.
- * Fresh garden salad w/ an olive oil & lemon dressing.
- * Penne pasta salad w/ grilled Mediterranean vegetables & a basil pesto dressing.
- * Vine ripen tomato w/ buffalo mozzarella, fresh basil & red onion finished w/ extra virgin olive oil & White Balsamic vinegar.

Desserts (Please choose 3, all come with whipped cream)

- * Fresh fruit platter or salad
- * Chocolate fudge torte.
- * Baked lemon curd tart.
- * Pecan pie.
- * Pavlova with cream & fresh summer fruits.
- * Cookies & cream Cheese cake

Dixon Park Surf Venue Menu Options

Golden Cocktail Dixon Menu

\$48 per person

Please select 8 hot & cold items to be served for a 1 ½ hour period

(Choices can also be made from the silver menu)

Cold

- Gin cured salmon w/ cucumber, mint & lime (GF)
- Duck liver pate w/ hazelnut crumble on lavoche
- Smoked beef carpaccio w/ rocket & horseradish crème fraiche (GF)
- Poached king prawn w/ a gazpacho shooter (GF)
- Seared 5 spiced yellow fin tuna w/ an avocado salsa (GF)
- Poached seafood mousse w/ baby spinach & a vanilla mayonnaise (GF)
- Smoked salmon salsa w/ cucumber & an avocado aioli (GF)
- Gorgonzola w/ a pear chutney & truffled honey (GF)
- Thai style king prawns w/ a lychee & coriander salsa (GF)
- Chilli & coriander blue swimmer crab tartlet
- Hoi sin duck w/ pickled ginger, shallots & cucumber (GF)

Hot

- Baked puff pastry tartlet filled w/ shredded braised beef, truffle & gremolata
- Vanilla roasted pork belly w/ an apple, bacon & hazelnut salad (GF)
- Thai style blue swimmer crab tartlets
- Moroccan braised lamb w/ spiced cous cous & mint yoghurt
- Thai green prawn curry w/ kaffir lime & shredded coconut (GF)
- Duck pate tartlets w/ a fig & orange chutney
- Tandoori chicken w/ lime chutney (GF)
- Salt & pepper squid w/ a green papaya & water chestnut salad
- Hazelnut crumbed baby mozzarella w/ a chilli tomato jam (GF)
- 5 spiced duck tartlet w/ a pear & ginger chutney

Wedding Cake cut and plattered

Dixon Park Surf Venue Menu Options

Silver Cocktail Dixon Menu

\$42 per person

Please select 8 items to be served for a 1 ½ hour period

Cold

- Smoked chicken & caramelized onion tartlet
- Pickled beetroot w/ hazelnut & goats cheese (GF)
- Smoked salmon w/ a green apple & shaved fennel salad (GF)
- Prosciutto & rockmelon w/ a black pepper mascarpone (GF)
- Salmon tartare w/ a soy jelly & wasabi aioli (GF)
- Grilled haloumi w/ watermelon & a chilli tomato jam (GF)
- Chai tea smoked duck on a soba noodle & pickled ginger salad
- Duck & pistachio terrine w/ a spiced fig chutney (GF)
- Tomato, basil & bocconcini tartlet
- Harrisa prawn tartlet w/ preserved lemon & mint labna

Hot

- Wild mushroom & goats cheese arancini balls
- Soup shots (see Chef for idea's) (GF)
- 5 spiced pork belly w/ an Asian noodle salad
- Shredded hoi sin duck w/ a cucumber & shallot salad (GF)
- Steamed prawn dumpling w/ soy, ginger & shallot
- Butternut pumpkin, chestnut & sage risotto (GF)
- Satay chicken skewers w/ coriander & coconut (GF)
- Salt & pepper tofu w/ a warm noodle salad
- Puff pastry sausage rolls w/ chorizo, basil & parmesan
- Sweet corn, bacon & basil risotto (GF)

Wedding Cake cut & plattered