

# THE DIRELLI EDITION

**20<sup>TH</sup> & 21<sup>ST</sup> SEPTEMBER  
FRI & SAT . 6 - 10 PM**

**BUFFET DINNER AND DRINKS**  
(4 HOURS FREE FLOW OF HOUSEPOUR WHITE &  
RED WINE, BEER, SOFT DRINKS AND JUICES.)  
\$280++ PER PERSON

## CANAPES

Hot Smoked Salmon parfait, dill & trout roe  
Roulade of Duck Rillettes, Smoked Duck Brest & Fig Jam  
Homemade Pate Champagne with Quince Jam & Crispy Brioche  
Cepes Mushroom Vol-au-vent (V)  
St Maure Goat Cheese in Beetroot Waffle ( V )

## SEAFOOD BAR

Fin de Claire Oyster  
Shrimp Cocktail  
Green Lip Mussels

## SALAD

Heirloom Tomato & mini mozzarella salad, basil pesto, aged balsamic  
Cos Heart lettuce with honey garlic rosemary dressing  
Cold Fregola Sarda Grande, grilled vegetable, warm spinach

## CHARCUTERIE & FROMAGE PLATTER

Prosciutto di Parma 24 months  
Salchichon Iberico Bellota  
Chorizo Iberico Bellota  
Mortadella  
Hard Cheese : Manchego, Smoked Cheddar  
Soft Cheese : Camembert  
Blue Cheese : Kikorangi

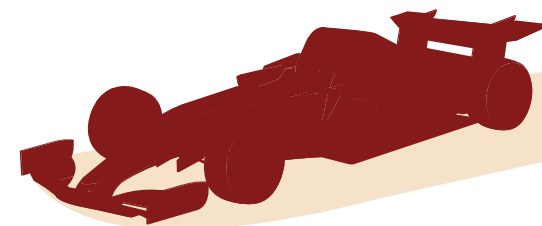
## MAIN

Traditional French Coq Au Vin, Champion Mushroom, Pearl Onion  
48 Hours Braised Black Angus Short ribs, Roots Vegetables & Pimentos  
Australia Wagyu Picanha, Beef Fats Confit Baby Potatoes, Red wine jus  
Pan Seared Barramundi, Young Cabbage & Celeriac  
Vegetable Lasagne of Zucchini, Bombay Onion, Wild Mushroom (V)  
Pomme Dauphinoise, Emmental & Gruyere Cheese (V)

## DESSERTS

Seasonal Fruits Platter  
Mango Panna Cotta  
Classic Tiramisu  
Mini Opera Cake  
Mini Canelés  
Mini Chocolate Tarts

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