



Plated Menus

Two Course Plated Menu

Minimum 20 Guests.

Three Course Plated Menu

Minimum 20 Guests.

All sit down dinners served with sourdough rolls, French butter, tea and coffee

ENTRÉE

Heirloom tomato salad

Stracciatella, basil oil and aged sherry (V, GF, NF)

Cape grim beef tartare

Shichimi togarashi, nashi Pear and wonton skin (DF, NF)

Skull island tiger prawn and ginger dumpling

Crispy leek and home-made roasted chilli oil (3 pcs) (DF)

Ginger and pumpkin soup

With kaffir lime oil and pumpkin seed brittle with sourdough (V)

Wild mushroom and truffle risotto

Grana Padano cheese (V, GF, NF)

Tea smoked spiced duck breast

Plum jam and Asian salad

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

Please inform us of any food allergies, intolerances, or special dietary requirements you may have. Menus are subject to change.

MAINS

Asparagus and ricotta tortellini

Broccolini, toasted pine nuts and drunken buffalo (V)

Atlantic grilled salmon

Kipfler potato mash, green beans and lemon butter sauce (GF, NF)

Hazeldenes chicken breast

Dutch cream potatoes, grilled broccolini, truss tomatoes and thyme sauce (GF, NF)

Mount Macedon lamb rump

Smoked eggplant, onion and pomegranate salad, and mint sauce (DF)

Gippsland beef eye fillet

Celeriac puree, seasonal mushrooms and red wine sauce

Free range Berkshire pork chop

Granny Smith apple and chilli ragu, and five spice sauce (GF, NF)

DESSERT

Warm sticky date pudding

Toffee sauce and vanilla ice cream (V)

Toblerone cheese cake

Orange marmalade and Maraschino cherries (GF)

Apple crumble

Rhubarb compote and ginger crème chantilly

Lemon meringue tart

Mixed berries jam and mascarpone

Matcha and coconut panacotta

Watermelon and passionfruit (GF, NF)

OPTIONAL EXTRAS

Side Dishes at \$10.00 Per Person

Roasted Dutch potato confit garlic and rosemary

Sweet and bitter leaf salad with house dressing

Sautéed green beans with roasted sesame sauce

Grilled broccolini with curry butter and roasted peanuts

Onion rings with ranch sauce

Cheese platters served to the middle of the table at \$10.00 Per Person

Selection of local cheese with quince paste

Antipasto platters served to the middle of the table at \$10.00 Per Person

Marinated eggplant, Marinated olives, Marinated artichoke, Marinated baby bocconcini, Cured salami, Mortadella, Charred grilled sourdough

Petit fours served to the middle of the table at \$4.00 Per Person



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