

Catering & Events

Plated Lunch & Dinner

Two Course

\$74.00 per person

Entrée & main OR main & dessert

Three Course

\$79.50 per person

Entrée, main & dessert

Alternate drop – additional \$6.50 per person

Entrée

Beetroot & vodka cured salmon, celeriac remoulade, fried capers (GF, NF)

Thai beef salad, noodle, herbs, spicy dressing, fried shallots (DF)

Seared scallops, cauliflower puree, chorizo crumbs (GF, NF)

Carrot carpaccio, pickled onion, horseradish cream, parmesan chard (V)

Smoked duck breast, goats curd, caramel walnuts, raspberry dressing (GF)

Main

Hoi sin marinated lamb rack, sautéed greens, date filo cigar, spicy plum jus (NF)

Grilled chicken breast, spring peas, tarragon cream (GF, NF)

Otway rib of pork, cranberry & apple cabbage, grain mustard jus (GF, NF)

Asparagus & chive risotto, truffle oil, fried leeks, parmesan (NF, V)

Black Angus striploin, spring beans, fried onion rings, chimi churri sauce (NF, DF)

Humpty doo barramundi, sautéed fennel, mango, chilli salsa (NF, DF)

All mains served with roasted sea salt & rosemary chat potatoes to the table

Dessert

Black forest sponge, sour cherries, coconut cream, popping candy crumb (GF, NF, DF, V)

Chocolate cheesecake, sunflower seed crumble, black current gel, berries (GF, NF, V)

Vanilla cremeux, orange scented sponge, hibiscus puff, ruby peach (GF, NF)

Pistachio dacquoise, rose cream, candied pistachio & orange crumb, buttered filo (V)

Chef required – \$58 per hour

Service staff if required – \$53 per hour

Gluten free (GF) | Nut free (NT) | Dairy Free (DF) | Egg free (EF)

Vegetarian (V) | Vegan (Ve) | Fructose free (FR)