

# spring/summer plated menu

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

## Finger Food

½ hour chef's selection of 4 finger food items on arrival, served on rotation

## Entrée

Charred asparagus, lemon scented labna, Yellingbo olives, extra virgin olive oil, micro red basil (gf)(v)(nf)

Heirloom tomatoes, Yarra Valley Persian feta, arugula aioli, capsicum pearls, balsamic, crispy chickpeas (gf)(v)(nf)

Churrasco beef rump, corn; charred, cream, shoots & popped, refried beans, tobacco onions, chimichurri (gf)(nf)

Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)

Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn tostadas (nf)(df)

Shaved prosciutto, roasted figs, goats curd, confit cherry tomatoes, balsamic pearls, pea & basil emulsion (gf)(nf)

Prawn, compressed watermelon & Bulgarian feta salad, orange gel, zaatar infused extra virgin olive oil, lemon balm (gf)(nf)

Greek salad re imagined: compressed baby cucumber, cherry tomatoes, mount zero olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel, sumac dressing (vg)(gf)(df)

Tasmanian smoked salmon, crab remoulade, saffron aioli, Yarra Valley salmon roe, torn sourdough crouton *(supplement \$8 as single drop or \$4 as alternate drop)*

## Main

Lamb rump, pistachio dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate - raisin salsa (gf)

Prosciutto wrapped chicken breast, kipfler potato, pesto & taleggio tart, endive, vincotto

Roasted salmon fillet, freekeh & apricot salad, harissa yoghurt, squash flower (nf)

Beef cheek massaman, roast pumpkin wedge, broccolini & beansprouts, peanuts, rice cracker, nam jim (gf)(df)

Baked barramundi with warm chorizo, kipfler & garden pea salad, basque capsicum coulis (gf)(df)(nf)

Balinese pork belly, grilled peach, red onion & compressed baby cucumber salad, nuoc cham (gf)(df)

Tomato & zucchini tatin, fennel & olive oil puree, eggplant relish, pine nuts, salsa verde (vg)(df)

Sous vide duck breast, spiced spring roll, carrot puree, grilled eggplant salad *(supplement \$4)*

**Accompaniment:** bread rolls served with butter

## Dessert

Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)

Halva cheesecake tart, lemon saffron syrup, roasted pistachios, macerated apricots, black sesame & fairy floss (v)

Raspberry & frangipane tart, raspberry gel, flaked almonds, crème fraiche (v)

Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)

Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)

Ricotta & currant crepes, roasted strawberries, orange blossom, honey & lemon syrup (v)

Coconut & lime leaf rice pudding, mango, toasted mung beans (v)(vg)(df)(gf)

Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)

Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (*supplement \$5.50*)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

## autumn/winter plated menu

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

### Finger Food

½ hour chef's selection of 4 finger food items on arrival, served on rotation

### Entrée

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)

Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, Yellingbo olive oil (v)(nf)

Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, chermoula (gf)(df)(nf)

Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)

Korean barbequed short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)

Confit salmon, celeriac remoulade, macadamia brittle, mandarin, baby spinach (gf) *(supplement \$4)*

Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)

Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, sesame seeds (vg)(df)(gf)

Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

### Main

Daube of beef, Jerusalem artichoke puree, baby leek, thick cut bacon, portobello mushroom (gf)

Slow cooked lamb shoulder, braised red cabbage, pearl barley, aromatic vegetables, crispy kale (gf)(df)(nf)

Pork belly, spiced parsnips, poached pear, Dutch carrot, piquant sauce (gf)(nf)

Grilled chicken breast, brussels sprouts, pancetta, kipfler potatoes, sage jus (gf)(nf)

Dukkah crusted barramundi, carrot pernod mousseline, baby rocket, celery & granny smith salad; verjuice (gf)

Teriyaki salmon, wasabi cauliflower, bok choy, radish, sesame seeds (gf)(df)(nf)

Roasted beetroot, sage & Tofutti risotto, compressed fennel, pickled baby king brown mushrooms, heirloom beets, vegan feta (gf)(vg)

Sous vide beef sirloin, creamed spinach, confit shallot, gaufrette potato, red wine jus (gf) *(supplement \$7.50)*

**Accompaniment:** bread rolls served with butter

## Dessert

Spiced pear, hazelnut creme patisserie, meringue (gf)  
Baked orange cheesecake, Irish whiskey spiked marmalade,  
Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche  
Mixed spice panna cotta, granny smith apple, blackberry, Anzac crumbs  
Flourless chocolate cake, mulled cherries, mascarpone (gf)(nf)  
Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (gf)  
Assiette of mini desserts; (available as single drop dessert only)  
Raspberry almond friand, neufchatel, popping candy (gf)  
Baked orange cheesecake, whisky spiked marmalade,  
Flourless chocolate cake, mulled cherries, mascarpone (gf)(nf)  
Maffra cheddar, quince paste, compressed celery, fig and ginger crackers *(supplement \$5.50)*

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

Pricing Options		2023/2024
<b>Finger Food   Main</b>	per person (2 hour service period)	\$70.50
<b>Entrée   Main</b>	per person (2 hour service period)	\$81.00
<b>Main   Dessert</b>	per person (2.5 hour service period)	\$81.00
<b>Entrée   Main   Dessert</b>	per person (3 hour service period)	\$93.00
<b>Finger Food Upgrade</b>	per person – 4 finger foods	\$16.50

**Inclusions** | Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin

Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Served as a single drop if guest numbers are at 30 people or below.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances. All prices are inclusive of GST