

Lunch

Sample menu from our Spring selection
Monday to Friday - \$52.50 per person + GST

Entrée

Tartare of pink snapper and dried figs, mango jelly and pink peppercorn

Main course

Poached Hereford grass fed beef fillet with glazed baby onion and yellow carrots, horseradish and parsley cream

Pan-fried turned potatoes
Green salad with apple cider vinegar, Dijon mustard and olive oil dressing
Freshly sliced sour dough bread

Coffee and selection of tea with biscotti and hand-made chocolate truffles

Dinner

Sample menu from our Spring selection
Monday to Sunday - \$75.75 per person + GST

Canapés

Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa
Grilled swordfish with salsa verde on mini toast
Marinated artichoke fried with parmesan, sage and rosemary crust

Entrée

King crab, shredded and tossed with a light bisque dressing, bitter leaves and salmon caviar

Main course

Saddle of venison with chestnut puree and beetroot confit, juniper berry and mignonette sauce

Potato and parsnip puree
Radicchio and watercress salad with lemon and extra virgin olive oil
Freshly sliced sour dough bread

Dessert

Meringue marbled with praline and bittersweet chocolate, pistachio Iranian fairy floss

Coffee and selection of tea with biscotti and hand-made chocolate truffles

Tailored menus - we have a large and diverse range of menus and would be happy to design a menu to suit your event
Beverages - we can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own
Chefs - are included in the menu price unless otherwise stated
Waitstaff - we can provide a quote on waiters for your event
Equipment hire - we can provide a quote on equipment hire for your event eg crockery, cutlery, glasses, linen