



PLATED

A gourmet dish is presented on a light-colored, oval-shaped plate. The main component is a seared fish fillet, likely salmon, with a thick, crispy skin that is golden-brown and slightly charred. The fish is resting on a smooth, light-brown puree. In the foreground, two whole, bright orange carrots are positioned vertically, flanked by two small, round, white vegetables, possibly scallops or pearl onions, which are garnished with a small sprig of fresh green parsley. In the background, a small portion of a dark, textured vegetable medley is visible, also garnished with a sprig of parsley. The word "PLATED" is superimposed in white, serif, all-caps font across the center of the fish fillet.

Two Course Dinner

Choose either one entrée and one main, or one main and one dessert.

Three Course Dinner

Choose one entrée, one main and one dessert.

Ingredients in some dishes may be substituted due to seasonal availability

MENU INCLUDES:

Brasserie Bread rolls

Cobram estate ultra-premium extra virgin olive oil

Murray River pink salt and butter

Freshly brewed coffee and a selection of Tea Tonic teas

Zokoko Artisan chocolates

\$8.50 PER PERSON FOR ALTERNATE COURSES

CONDITIONS: Labour charges apply for all orders under 50 pax (\$260; maximum six hour period), under 25 pax (\$360; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

* Functions running over a scheduled time period will incur a labour charge

Entrée

Pressed chicken, speck and pistachio terrine, pickled fennel, olive and rosemary grissini with salsa verde

Hiramasa kingfish tataki, pickled baby turnips, wakame, sesame and yuzu kosho vinaigrette

Great Southern lamb shoulder croquette with roasted cauliflower hummus, black garlic, labne and mint

Queensland tiger prawns with pickled daikon, pea tendrils, mandarin emulsion and soy gel

Lamacellera prosciutto with heirloom tomatoes, baked ricotta, basil and apple balsamic ^{GF}

Smoked ocean trout, freekah and charred brocolini salad, goat feta and spiced oranges

Meredith Dairy chevre, textures of beetroot, black garlic, red vein sorrel and fennel wafers ^V

Seared Grainge beef, Tasmanian pepperberry, beetroot gel, sea spray, honey and rosemary vinaigrette ^{GF}

Roasted pork belly, celeriac, lentils and hazelnut salad, natural sheep milk yoghurt vinaigrette ^{GF}

Main

Grainge beef sirloin with potato puree, roasted mushroom, thyme and burnt onions

Kurobuta Berkshire pork cutlet with pumpkin puree, cavolo nero, capers and sherry jus ^{GF}

Slow-roasted Great Southern lamb rump with spiced carrot puree, charred brocolini, chickpeas and fried garlic ^{GF}

Roasted free range chicken breast with soft polenta, field mushrooms, thyme and pecorino ^{GF}

Slow-braised beef cheek with parsnip, chard, cherry tomatoes, honey roasted carrots with coriander seed ^{GF}

Free range chicken breast, celeriac puree, seeds, grains and buerre noisette ^{GF}

Ricotta and lemon raviolini with roast pumpkin, peas, mint and capers ^V

Atlantic salmon with tamarind eggplant, chickpeas, fried curry leaves and Meredith Dairy sheep yoghurt relish

Pan fried barramundi with roasted cauliflower, kale, sweet onion and sunflower seed tarator ^{GF}



Dessert

"Strawberries and cream"

Warm raspberry chocolate fondant, chocolate pepita seed soil and vanilla cream

Green tea and cherry tart with matcha candied walnuts, cherry gel, shiso and yoghurt gelato

Cinnamon panna cotta with dark chocolate mousse, seeds, grains and banana gel

Burnt orange and chocolate tart with spiced mascarpone, almond and vincotto

Mango gelato with coconut cremeux, passionfruit gel and lemon balm

Peach mousse with strawberry gel, coconut, red velvet sable VE GF **

**** \$2.00 surcharge per person**

DESSERT BOARDS TO SHARE

Selection of petite desserts including tarts, cakes and macarons V

Australian cheese board with fresh grapes, raisin and walnut loaf, lavosh and Cuttaway Creek rhubarb and ginger jam

****Sydney Royal cheese boards additional \$5.00 per person**

Sides To Share

Roasted new potatoes with fresh thyme and garlic

Roasted potato puree with pecorino and sourdough crumbs

Steamed seasonal greens with herb butter

Green leaf salad with vincotto

Green leaf salad with beetroot and orange vinaigrette

