



PLATED

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

Alto Olives Robust 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

Berkshire 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}

Ancient grain casarecce with charred brocolini, vine ripen tomatoes, green peas, basil and capers ^{VE}

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 \$5.50 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

