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

ADDITIONAL CHARGES APPLY 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 (10% surcharge) and public holidays (15% surcharge). Alternate meal service charge is $8.80 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 crisps with salsa verde
Spencer Golf Hiramasa Kingfish ceviche, avocado, coriander, pickled jalapeno and pork crackles GF
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
Spelt casarecce with tomatoes, roasted eggplant, green peas, capers and pangrattato VE
Atlantic salmon with tamarind eggplant, chickpeas, fried curry leaves and Meredith Dairy sheep yoghurt relish
Pan fried Barramundi, charred leeks, black barley, green beans and romesco

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, mascarpone and lemon gelato
Cinnamon panna cotta with dark chocolate mousse, seeds, grains and banana gel
Burnt orange and chocolate tart with biscoff gelato, almond and vincotto
Mango gelato with coconut cremeux, passionfruit gel and lemon balm
Peach mousse with strawberry gel, coconut, red velvet sable VE GF **

** additional 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 surcharge 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