

menu options seated menu

canapés

4 chef's selection

entrees

panfried ricotta & spinach gnocchi w tomato passata, fennel, and tuscan sausage
Kingfish ceviche—currarong kingfish marinated in coconut & lime w/ avocado salsa
taleggio, smoked tomato & basil tart w/ chargrilled eggplant + rocket salad
terrine of chicken, pistachio & muscatel w/ sticky red onion + brioche toasts
asian braised porkbelly w/ bok choy + crispy wonton

mains

pan fried chicken breast w/ truffle scented potatoes + wild mushroom cream
Lamb rump w/ grilled polenta, caponata & rved wine sauce
eye fillet w quince glaze, taleggio, rosemary potatoes + jus
6 hour lamb shank pie w/ parsnip puree + gremolata
chinese braised duck w/ shitake + ginger fricassee & asain greens
Baked snapper fillet w/ green bean & spicy tomato salsa

desserts

maple glazed pears w/ spiced mascarpone + sticky ginger cake
frangelico + white chocolate pannacotta w/ burnt orange syrup
double chocolate tart w/ vanilla cream + berry compote
crème catalan w/ roast almond biscotti
Baked ricotta cheesecake w/ passionfruit + vanilla crème anglaise

\$75 per person - canapés + choice of 2 entrees, 2 mains and 2 desserts (served alternate drop)

staff wages @ \$35p/h (sunday @\$42 p/h + public holiday's @ \$49 p/h)

NB bookings under 20 people will receive 1 selection of entrée, main & dessert only

Add sides of

Mixed leaf salad ***\$7 p/bowl***

Herb crushed potatoes ***\$9 p/bowl***

Baby root veg ***\$15 p/bowl***

Mixed seasonal greens ***\$13 p/bowl***