

feasting



SMALL PLATES

Snapper ceviche, coriander oil, grapefruit, shiso (GF) (DF)

White bean and avocado, pomegranate pearls, walnut dukkha, toasted flatbread (DF) (V)

Smoked duck breast, pickled cherries, mizuna (GF) (DF)

Rare roast Angus beef, Summer radish, crème fraiche, salmon pearls, onion ash (GF)

LARGE PLATES

Smoked salmon, rosemary, fennel, tonka bean (GF) (DF)

Cured trout, grapefruit marmalade, pickled witlof, mint (GF) (DF)

Hickory smoked chicken, roast fig, tahini (GF)

Roast chicken, heirloom tomato, asparagus, basil, parmesan (GF)

Beef fillet tataki, chimichurri, mint, roast corn (GF) (DF)

Antipasti board, Serrano, salami, bresaola, olives, marinated tomato, walnut, feta, served with focaccia

SIDES

Mixed green beans, ginger and sesame, thai basil (GF) (DF) (V)

Chargrilled zucchini, lemon ricotta, mint, peas (GF) (V)

Roast broccolini, sweet soy, pickled chilli, coriander (DF) (V)

Buckwheat, quinoa and spinach salad, molasses, lemon, toasted seeds (GF) (DF) (V)

Hot and sour Asian greens (GF) (DF) (V)

Crispy sweet potatoes, sour cream, toasted coriander, honey (GF) (V)

Crushed Kipfler potatoes, horseradish crème fraiche, baby herbs (GF) (V)

Includes artisan dinner rolls, sea salt and butter

a delicious array to share

SHARED DESSERT

Stone fruit and almond tart, mascarpone

Chocolate and ginger cake, whipped ganache (GF)

Spiced carrot and walnut cake, cream cheese frosting

hot feasting



SMALL PLATES

Louisiana fried King prawns, celeriac remoulade, shredded cos (GF)

Seared haloumi, sesame crunch, mint yoghurt, preserved lemon (GF) (V)

Smoked chicken, maple glaze, corn puree, pea shoots (GF)

Soy braised pork, anise and apple puree, puffed rice, sesame, seaweed (GF) (DF)

LARGE PLATES

Baked salmon fillet, dill slaw, beetroot labneh (GF)

Ginger and soy barramundi, kohlrabi salad, ponzu dressing (GF) (DF)

Roast chicken, pine nut romesco, asparagus, zucchini (DF) (GF)

Adobo chicken, chorizo and pineapple relish, coriander (GF) (DF)

Angus beef fillet, miso, broccolini, pickled ginger, sesame (GF) (DF)

Angus beef brisket, gochujang, coriander, kimchi cucumber, mizuna (GF)

Cardamom roast lamb shoulder, pomegranate crème fraiche, toasted chickpeas, mint oil (GF)

SIDES

Mixed green beans, ginger and sesame, thai basil (GF) (DF) (V)

Chargrilled zucchini, lemon ricotta, mint, peas (GF) (V)

Roast broccolini, sweet soy, pickled chillies, coriander (DF) (V)

Buckwheat, quinoa and spinach salad, molasses, lemon, toasted seeds (GF) (DF) (V)

Hot and sour Asian greens (GF) (DF) (V)

Crispy sweet potatoes, sour cream, toasted coriander, honey (GF) (V)

Crushed Kipfler potatoes, horseradish crème fraiche, baby herbs (GF) (V)

Includes artisan dinner rolls, sea salt and butter

SHARED DESSERT

Stone fruit and almond tart, mascarpone

Chocolate and ginger cake, whipped ganache (GF)

Spiced carrot and walnut cake, cream cheese frosting

generous plates shared with friends

Staff required for hot feasting

Side dishes to compliment main courses available.

Includes bread rolls, coffee, tea and handmade chocolates.

GF Gluten Free

V Vegetarian