

feasting

COLD

Salmon gravlax, lemon, dill, mixed beans ^{GF, DF}

Hot smoked tandoori ocean trout, Bombay salad, herb raita ^{GF}

Goat's cheese and herb tart, beetroot, creme fraiche, pecans ^{GF, V}

Poached chicken, lemongrass sambal, raw slaw, pickled ginger ^{GF, DF}

Roast chicken, pistachio dukkha, ancient grains, green harissa verde ^{GF, DF}

Peppered beef fillet, pickle aioli, rye crumb ^{DF}

HOT


Lemon roast chicken, pepper berry mustard, BBQ carrots ^{GF, DF}


Moroccan roast lamb shoulder, hummus, mint, pickled cauliflower ^{GF, DF}

Slow braised beef cheek, sesame pak choy, pickled ginger, spring onion ^{GF, DF}

Burrata with chargrilled eggplant, saltbush pangrattato, gremolata ^{V, GF}

SIDES

Honey baked roots, cardamom yoghurt ^{V, GF} 

Baked kipfler potatoes, chive salt ^{VG, GF} 

Lentil and wild rice pilaf, cauliflower, kale, zaatar ^{GF, VG}

Yuzu slaw, fennel, daikon, spring onions, coriander, tamari seeds ^{GF, DF, VG}

Broccoli, beans, hazelnut vinaigrette ^{GF, VG}

Bitter leaf salad, pumpkin seed, fennel, orange

Broccoli, kale, green beans, avocado, snow peas, pumpkin seeds, watercress verde ^{GF, DF}

SWEET

Dark chocolate cake, mulled wine ganache

Apple crumble tart, pouring custard

Petit four selection

Includes bread rolls and butter

 Hot dishes require chefs on site

 Dairy Free

 Gluten Free

 Vegetarian

 Vegan