

# feasting

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## COLD

Salmon gravlax, lemon, dill, mixed beans <sup>GF, DF</sup>

Hot smoked tandoori ocean trout, Bombay salad, herb raita <sup>GF</sup>

Goat's cheese and herb tart, beetroot, creme fraiche, pecans <sup>GF, V</sup>

Poached chicken, lemongrass sambal, raw slaw, pickled ginger <sup>GF, DF</sup>

Roast chicken, pistachio dukkha, ancient grains, green harissa verde <sup>GF, DF</sup>

Peppered beef fillet, pickle aioli, rye crumb <sup>DF</sup>

## HOT <sup>🔥</sup>

Lemon roast chicken, pepper berry mustard, BBQ carrots <sup>GF, DF</sup>

Moroccan roast lamb shoulder, hummus, mint, pickled cauliflower <sup>GF, DF</sup>

Slow braised beef cheek, sesame pak choy, pickled ginger, spring onion <sup>GF, DF</sup>

Burrata with chargrilled eggplant, saltbush pangrattato, gremolata <sup>V, GF</sup>

## SIDES

Honey baked roots, cardamom yoghurt <sup>V, GF</sup> <sup>🔥</sup>

Baked kipfler potatoes, chive salt <sup>VG, GF</sup> <sup>🔥</sup>

Lentil and wild rice pilaf, cauliflower, kale, zaatar <sup>GF, VG</sup>

Yuzu slaw, fennel, daikon, spring onions, coriander, tamari seeds <sup>GF, DF, VG</sup>

Broccoli, beans, hazelnut vinaigrette <sup>GF, VG</sup>

Bitter leaf salad, pumpkin seed, fennel, orange

Broccoli, kale, green beans, avocado, snow peas, pumpkin seeds, watercress verde <sup>GF, DF</sup>

## SWEET

Dark chocolate cake, mulled wine ganache 110ea

Apple crumble tart, pouring custard 110ea

Petit four selection 15pp

55pp 2 Mains + 2 Sides

Includes bread rolls and butter

<sup>🔥</sup> Hot dishes require chefs on site



Dairy Free



Gluten Free



Vegetarian



Vegan