

Plated Dinner Menu

Plated Dinner

Includes
Organic breads & butter
Choice of 3 x canapes
Tea & Coffee

2 course set - \$82pp

Entrée & Main

OR

Main & Dessert

3 course - \$105pp

Entrée, Alternating Main
& Dessert

Alternate Service

\$5pp per course

Additional

Side Dish - \$38 each
per table

V / Vegetarian

VA / Vegetarian Adaptable

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

Canapes choice of 3

Vine tomato & That's Amore mozzarella bruschetta, basil pesto V GFA

Vegetarian sushi rolls, soy sauce DF V

Falafel balls, zaatar spiced hummus VE GF

Smoked salmon fork, sour cream GF DFA

Plum tomato tart, basil pesto, goat's curd V

Entree

Melbourne Pantry smoked salmon, horseradish panna cotta, frizzy & chive salad V GF

Kingfish ceviche, lime, shallots, sweet potato, coriander, green chilli GF DF

Lakes Entrance Garfish escabeche, fennel, orange, shallots, capsicums, parsley salad, lemon myrtle toast GFA DF

Hot smoked ocean trout, Dobson's potato salad, gribiche dressing

Seared Tataki tuna, green mango & tatsoi salad, candied peanuts, ponzu dressing GF DF

Baked Bass Strait scallops, celeriac puree, lemon thyme & macadamia crumble GFA DFA

Shaved Daylesford Jamon, piccalilli, wild rocket, Wimmera bread GF DF

Smoked duck breast, Waldorf salad, salted capers, wattle seed & honey loaf GFA DF

Spinach & ricotta ravioli, sage oil, cherry tomato, wild rocket, pecorino V

Beetroot carpaccio, beluga lentils, baby chard, hot herbs, Meredith goats cheese V GF

Heirloom tomato & burrata salad, wild garlic roasted pine nuts aged balsamic, rocket leaves V GF

Free range Milawa chicken terrine, confit Dobson's potatoes, Davidson plum & apple chutney GF DF

Vine tomato tart, basil pesto, olive tapenade, Meredith goats curd, frizzy lettuce, balsamic glaze V

Sides with main...

Mixed East Gippsland leaf garden salad, Milawa mustard dressing GF DFA VEA

Steamed local vegetables, olive oil, fresh herbs GF DF VE

Farro, baby cos, radicchio, Berry's Creek blue cheese dressing, King Valley walnuts GF DFA VEA

Cauliflower Murray River cheddar cheese gratin V

Freekeh, spring greens, baby spinach, flat parsley, pine nuts, goat's cheese, lemon dressing GF DFA VEA

Broccoli, pearl barley & zucchini, mint & parsley, tahini yoghurt dressing, toasted sesame seeds GF DFA

Mashed Dobson's potatoes, St David's cultured butter GF V

Roasted pumpkin & chickpea salad, fetta, dukkah, torn mint & parsley GF DFA VEA

Roasted Dobson's potatoes, garlic & thyme GF DF

Wild Pearcedale rocket, balsamic dressing, shaved That's Amore pecorino V GF DF

Plated Dinner Menu

Plated Dinner

Includes
Organic breads & butter
Choice of 3 x canapes
Tea & Coffee

2 course set - \$82pp

Entrée & Main

OR

Main & Dessert

3 course - \$105pp

Entrée, Alternating Main
& Dessert

Alternate Service

\$5pp per course

Additional

Side Dish - \$38 each
per table

V / Vegetarian

VA / Vegetarian Adaptable

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

Main

Baked Snapper, poached baby Dobson's potatoes, baby leeks, tarragon beurre blanc
GF DF

Pan-fried Barramundi, citrus and green pea risotto, shaved baby fennel & citrus salad
GF

Pan-fried Ocean Trout, lemon & semi dried, crushed potato, fine beans & shallots GF

Baked smoked Melbourne Pantry Rockling, truffled lentil salad, pickled shallot, dill
sour cream

Dill poached salmon, citrus quinoa tabouleh salad, lemon myrtle crème fraiche
GFA DFA

Grilled marjoram pork cutlet, mashed potatoes, cinnamon glazed pear, braised witlof
GF

Roasted lamb noisette, duck fat potatoes, baby spinach vine tomato, piquant sauce

Garlic & rosemary lamb rump, Provendale veggies, kipfler potato's, caramelized
balsamic GF DF

Chargrilled eye fillet, butter mashed potato, baby carrots, rosemary jus GF DF

Gippsland chargrilled porterhouse, gratin potato, green beans & shallots, thyme jus
GF

Prosciutto wrapped chicken breast, wild mushroom risotto, mascarpone, peas GF

Roasted wattle seed duck breast, buttered potato mash, Davidson plum & apple
chutney (\$5 surcharge)

Mountain pepper spiced Strathdownie venison loin, pommes anna, creamed sliver
beet, macadamia crumble, apple balsamic jus (\$5 surcharge)

Olive and ricotta gnocchi, olive oil, cherry tomatoes, garden herbs, fresh mozzarella V

Roast parsnip risotto, parsnip chips, sage butter, wild rocket, Milawa tomme cheese
V GF

Dessert

Five Victorian cheese plate, dried pears, crackers, walnut & currant baguette,
quince paste V

Baked macadamia crusted ash goat log, wattle seed & honey loaf, quince paste V

Lemon & raspberry crème brulee, raspberry sorbet, sable biscuits V

White chocolate parfait, balsamic roasted strawberries, candied walnuts,
fruit toast wafers V

Vanilla bean yoghurt panna cotta, wattle seed tullie, strawberries V GFA

Daintree chocolate & Seville orange tart, pistachio ice cream V GF

Classic lemon tart, double cream, strawberries

Self-saucing Daintree chocolate pudding, salted caramel ice cream V

Daintree chocolate crème brulee, King Valley walnut biscotti, passionfruit sorbet V

Poached cinnamon myrtle red wine pear, pecan crumble, vanilla ice cream

Gateau opera, vanilla cream, freeze dried raspberries V

Bombe Alaska, espresso ice cream, chocolate flourless cake, Italian meringue V GF