



Boardroom Menu – Summer

Served with freshly baked artisan bread, butter, balsamic & oil and petit fours

Entree

New Season Asparagus – *Roasted Cauliflower, Slow Cooked Egg and Mustard Leaf (v) (gf)*

Salmon Nicoise – *Green Beans, Tomato, Olive and Preserved Egg Yolk (gf)*

Tuna “Pissaladiere” – *Scorched Leeks and Watercress Sauce (gf)*

Chicken Leg Ballotine with Liver Parfait – *Haricot Blanc, Spring Pods and Prune (gf)*

Scorched Calamari Salad – *Citrus Fruits, Kipfler Potato, Chorizo, Grapefruit Vanilla Dressing (gf)*

Burrata Cheese – *Jamon, Compressed Melon, Heirloom Tomato, Basil and Rosemary Grissini (gf)*

Main

Spring Vegetable Risotto – *Truffle Cream, Zucchini Blossoms and Parmesan Wafers (v) (gf)*

Roasted Blue Eye Cod – *Cauliflower “Skordalia,” Wood Roasted Piquillo Peppers, Burnt Butter and Caper Sauce*

Herb Crusted Salmon – *Roasted Fennel Puree, Scallop Ravioli, Purslane and Champagne Butter Sauce*

Pan Roasted Chicken Breast – *Confit Garlic, Pomme Puree, Smoked Bacon, Peas and Swiss Brown Mushroom Veloute Sauce (gf)*

Herb Roasted Beef Tenderloin – *Smoked Pomme Puree, Braised Shallot, Broccolini and a Port Wine Sauce (gf)*

“Sous Vide” Lamb Best-end – *Smoked Eggplant, Broad-beans, Asparagus, Maxime Potatoes (gf)*

Slow Roasted and Smoked Fillet of Free Range Pork – *Roasted Potato Puree, Crackling, Baby Beets, Chantenay Carrots and Madeira Sauce (gf)*

Dessert

Orange and Pistachio Cake – *Praline Cream Cheese, Burnt Orange Syrup and Spring Flowers (v) (gf)*

Lemon Meringue Tart – *Raspberries, Jelly and Sauce (v)*

Crème Caramel – *Citrus Fruits and Hazel Shortbread (v)*

Bitter Chocolate, Beetroot and Raspberry Brownie – *Greek Yoghurt Ice Cream and Beetroot Tuille (v)*

Individual Cheese Platter - *Local & International Cheese, Homemade Quince Paste, Dehydrated Grapes and Crackers (v)*
