



BOARDROOM MENU

We offer an exquisite boardroom dining experience. Our handmade culinary creations are matched with exceptional service.

Seasonal Menu

Served with freshly baked artisan bread, balsamic/oil and petit fours.

Entrée

Smoked Duck Pastrami - Congo Potato, Fennel, Radish and Black Garlic Emulsion (gf)

Kingfish Ceviche - Sesame Cracker, Grapefruit, Radish, Miso and Crustacean Emulsion

Crab Salad - Avocado, Tomato Jelly, Mache and Avruga Caviar

Smoked Chicken Tart - Homemade Ricotta, Hazelnut Shortbread, Fig Puree and Bitter Leaves

Goat Cheese - Heirloom Beetroot, Walnut, Celery Hearts and Endive (v)

Main

Herb Roasted Fillet of Beef - Smoked Pomme Puree, Heirloom Carrots, Spinach and Madeira Jus (gf)

Confit Roasted Salmon - Squid Ink Risotto, Chorizo, Pea, Tomato and Sauce Rouille (gf)

Roasted Barramundi Fillet - Truffled White Beans, Zucchini, Sprouts and a Lemon Butter Sauce (gf)

Roasted Lamb Rump - Croquette, Carrot with Pistachio, Fondant Potato and Rosemary Jus

Pork Belly and Scallops - Puy Lentil, Cauliflower, Cavolo Nero and Apple Cider Sauce (gf)

Dessert

Dark Chocolate Delice - Roasted Strawberries, Vanilla Biscuit and Butterscotch Sauce

Turkish Meringue - Rose Cream, Turkish Delight, Pistachio and Pomegranate (gf)

Melktert - Chantilly Cream, Peach and Blueberry Compote

Selection of Cheeses with Homemade Quince Jam, Dehydrated Grapes and Crackers

**Chef & Service staff fees apply.*

**Menu suitable for 10 – 20 guests. Alternate service available by request & for additional charges.*

**Equipment fees apply.*