

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

Goats Cheese - Sesame Snap, Beetroot, Hazelnut Vinaigrette (v)

Calamari - Spring Pods, Grapefruit, Radish, Spring Greens (gf)

Smoked Salmon - Sesame Wafer, Keta Caviar, Crème Fraiche

Cured Italian Ham - Asparagus, Gribiche, Sour Dough

Smoked Duck Breast - Frisee, Confit Potato, Asparagus and Blackberries (gf)

Main

New Season Sweet-corn and Asparagus - Kataifi Pastry, 63 degree egg and Seedlings (v)

Smoked Tuna Loin – Kipfler Potato, Fennel, Endive, Watercress and Salsa Verde (gf)

Free Range Chicken - Sprout, Speck, Mushroom Velouté (gf)

Pork Cheek - Galette Potato, Broad-beans, Madiera Sauce (gf)

Best end of Lamb - Boulangère Potatoes, Spring Peas, Cabbage, Garlic Jus (gf)

Grain-fed Fillet of Beef - Smoked Potato, Spring Vegetables and Provencale Jus (gf)

Dessert

Banana Crème Brulee Tart - Butterscotch, Pop Corn and Maple Pecan

Bitter Chocolate Mousse - Raspberry, Grapefruit and Honeycomb

Apple Crumble - Apple Jelly, Calvados Cream, Butterscotch Apple, Oat Crumb

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.*

