

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

Scallop with Fresh Citrus and a Kipfler Potato “Salad” (gf)(df)

Goat Cheese Salad: Beetroot, Asparagus, Tomato, Toast (v)

Beef Tartare with Quails Egg, Crouton and a Smoked Mayonnaise (df) (gf*)

Mushroom and Sweet Potato “Wellington” with Muhamurra (v)

“Peking” Duck with Pickled Cucumber, Witlof and Crispy Wonton (df)

Main

Beef Tenderloin, Smoked Potato with Trio of Carrots and Chimichurri (gf) (df)

Chicken Supreme with a melody of Mushrooms, Silverbeet and Rich Jus (gf)

Pan-seared Snapper with Parsnip, Roasted Fennel and Pea Flowers (gf)

Roasted Lamb Rump with Spiced Pilaf, Petite Aubergine and Dukkah (gf)

Caramelised Pork Belly with a Pumpkin Puree and Pickled Apple Salad (gf)

Dessert

Chocolate and Caramel Tart with hints of French Earl Grey with Whipped Cream (V)

Lemon and Lavender Meringue Tart with Fresh Berry Coulis (v)

Classic Malva Pudding with Amarula Cream and Almond Praline (v)

Peaches and Cream Mille Feuille (v)

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.*