

the lunch: buffet style boardroom (min 10 people)

a formal affair but a little more relaxed with one of our multi-skilled staff to take care of everything or can send cooking instructions.

sample menu

warm crusty bread rolls served with organic butter
salt flakes & cracked pepper

main course (select two)

- > soy roasted salmon with saffron potatoes and a spicy melon, lime and coriander salsa
- > roasted rack of lamb on slow cooked cannellini beans with cherry tomatoes and pesto (g.f)
- > pedro ximenz braised beef cheek with ginger sweet potato purée and broccolini (g.f)
- > rare filet of beef on creamed spinach and Swiss chard with red wine jus (g.f)
- > broad bean, lemon and mint risotto with deep fried artichokes and pine nut salsa (v)
- > preserved lemon and thyme marinated corn fed free range chicken fillet with a navarian of sweet corn, kumaro tomatoes and oyster mushrooms

salads (select two)

- > beetroots & potato: fresh beetroot, potato, yarra valley feta, maple toasted walnuts with fresh herbs and japanese mayo
- > fresh mozzarella salad: sliced buffalo mozzarella, fresh sage, cherry tomatoes, black olives, orange zest and finished with cold pressed olive oil
- > rare beef with sesame: finely sliced rare beef with, cherry tomatoes, cucumber, fresh chilli, coriander finished with an asian inspired dressing.
- > green papaya salad: finely sliced green papaya, fresh mint, chilli, roasted peanuts, dressed in a fresh, zesty dressing.
- > coconut chicken salad: shredded chicken, snow pea sprouts, lebanese cucumber, fresh mint, coconut and lemongrass

the sweet department (select one)

- > an elegant dome of white chocolate mousse filled with a raspberry centre on a light vanilla sable
- > blueberry panna cotta with fig and fennel seed biscotti
- > ultimate individual lemon meringue macaroon
- > marmalade steamed pudding with citrus salad and pernod custard

add a little extra ...

euro style board

- > andrews choice ham & selection of salami and meats
- > cornichons and marinated baby gippsland olives
- > persian feta
- > semi dried tomatoes marinated with fresh herbs
- > roasted peppers marinated in balsamic
- > smoked salmon, horseradish & cress toasts
- > ripe figs wrapped in prosciutto with fresh mint
- > toasted crostini

fromage

- selection of artisan calandar, and simon johnson cheeses served as wedges in all shapes and sizes. served with;
- > tasty cheddar
 - > soft double brie
 - > mild blue cheese
 - > muscatel grapes
 - > quince and nectarine paste
 - > crispy lavash
 - > roasted almonds
 - > fruit loaf
 - > baby baguettes and toasted breads

