

the lunch: plated boardroom (min 10 people)

a formal affair with our staff to take care of everything. includes a chef and experienced boardroom waiter.

sample menu

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

entree (select one)

- > coconut poached prawns on vietnamese coleslaw with nahm jim dressing and crispy noodles (g.f)
- > sticky braised pork belly with a star anise sauce and cabbage dumplings
- > roasted pumpkin and parmesan ravioli with amaretti butter and crispy sage
- > roasted baby beetroots, whipped goats cheese with maple toasted walnuts and vietnamese mint (v, g.f)

euro style board (entree alternative - shared grazing)

- > ham & salami
- > cornichons and marinated baby gippsland olives
- > persian feta
- > semi dried tomatoes marinated with fresh herbs
- > roasted pepers marinated in balsamic
- > smoked salmon, horseraddish & cress toasts
- > ripe figs wrapped in prosciutto with fresh mint
- > toasted crostini

main (select one)

- > 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

side dishes (select one)

- > garlic, lemon and thyme roasted potatoes
- > mixed green salad with Chefs dressing
- > green beans with almond shavings
- > roasted mixed root vegetables

side salads (select one)

- > 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
- > green papaya salad: finely sliced green papaya, fresh mint, chilli, roasted peanuts, dressed in a fresh, zesty dressing.

dessert (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

tea & coffee (included)

tea tonic and organica coffee served with house made chocolates

