



# Sit Down

## Entrée

wagyu beef carpaccio, horseradish crème fraiche , parmesan shard

**GF**

House cured salmon, kipfler potato and caper salad saffron rouille

Pressed lamb belly, crushed peas , mint, burnt onion jus **GF**

Poached chicken, pickled cucumber , breakfast radish, lemon myrtle vinegar **GF**

Wood roasted forest mushrooms, smoked freekeh, crisp leek batons

Heirloom tomatoes, buffalo mozzarella, micro basil, ash salt, balsamic

jus

## Main

Sulfolk confit lamb, organic black and white barley, sheeps milk labneh, parsley essence

Crispy Otway pork , celeriac remoulade, pickled radish and apple salad **GF**

Sommerlad chicken, charred zucchini, garlic and rosemary jus holy goat feta **GF**

Seared ocean trout , cavalo nero, pea shoots, broad bean and pickled shallots

Milk poached white fish, burnt radicchio, pickled cucumber , toasted mustard seeds **GF**

Roasted snapper fillet, fennel & clam chowder, black olive dust

**GF**

Broad and white bean cassoulet, slow dried tomatoes, new season broccolini, Rose Creek olive oil

Soy and ginger braised beef, wilted gailan, wild water chestnuts, honey roasted cashews

Charred chicken, smoked corn puree, confit baby leeks, red pepper oil **GF**

## Salads

Radicchio, candied walnuts, salted ricotta

Butter lettuce, maple glazed pecan, Bass Strait blue

Mesclun garden salad pomegranate vinaigrette

Pear, rocket ,parmesan

All prices are ex GST

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## Dessert

Espresso Callebaut chocolate slab,  
chocolate mousse, honeycomb, malted  
biscuits

Potted citrus cheesecake, toasted  
pistachios, passionfruit gel, ginger biscuits

Baked Pakenham pears, honey, oat and  
pecan crumble, lemon ricotta

Coconut pavlova, strawberry cream,  
caramelised banana, white chocolate  
shavings

Bombolini, burnt orange syrup, hazelnut  
crumb

Strawberry white chocolate tiramisu,  
hazelnut sponge

#yum



All prices are ex GST



# Buffets

All buffets include fresh baked bread rolls and condiments .Price also includes all buffet equipment, crockery and cutlery.

## The Quick Nosh

Chef selection of a pasta dish, meat dish, salad and vegetable

## Fork in Good Food

Choose two mains (below), salad and vegetable

## The Whole Nine Yards

Choose three mains (below), salad, vegetable and two canapé size desserts

Minimum 12 PAX

Pricing	12-30PAX	31-60PAX	61-90PAX	91+ PAX
Quick Nosh	\$36.80	\$34.80	\$32.50	\$31.00
Fork in Good Food	\$45.50	\$43.50	\$41.50	\$39.50
Whole Nine Yards	\$56.90	\$54.50	\$52.50	\$51.00

Decadence: Add dessert (canapes sizes) to any menu for \$9.50 p.p.

## Mains

Slow braised lamb shoulder, roasted peppers, cracked wheat,  
harissa oil,  
Grilled miso salmon, teriyaki sauce , black sesame seeds

BBQ chicken, roasted corn and pepper salsa, chipotle dressing **GF**

Sliced chargrilled steak, blackened onion, salsa verde  
Chermoula chicken , tahini yoghurt **GF**

Wood smoked salmon fillets, charred onion jam,  
dill caper salsa **GF**

## Salads

Wood roasted pumpkin, spiced cous cous, Meredith feta  
baby spinach, honey mustard

Cabbage and apple slaw, micro coriander, apple cider  
vinaigrette

Sliced roasted vegetables toasted quinoa, pine nuts, feta  
tahini dressing

Rice noodle salad, snowpeas ,pickled cucumber, dehydrated  
seaweed, ginger soy dressing

Heirloom tomato salad, stretched mozzarella, micro basil,  
balsamic glaze

Baby beets, radish, puy lentils, goats cheese , walnuts

Potato and watercress salad, toasted mustard seed  
dressing, chorizo crumbs

Baby cos, roasted chilli, Meredith feta cream

Classic garden salad



## Sides

Potato and gruyere gratin VEG,GF

Charred broccolini, toasted almonds GF

Roasted Root vegetables VE,GF

Pan roasted baby kipler potatoes, sage salt VEG, GF

Baby cos wedge, Roquefort dressing VEG, GF

Lux potato puree VEG

## Canape sized sweet desserts

Butterscotch cream, bitter chocolate crumb Strawberry  
& white chocolate tiramisu, hazelnut sponge

Espresso brownie trifle, caramel cream, burnt butter gel

Mini quince and apple crumble, cinnamon cream

Lemon set panna cotta, thyme shortbread, dehydrated  
raspberries

Rosewater cream cheese, ginger biscuit, lemon jelly

Bombolini, burnt orange syrup, hazelnut crumb

"life is a  
combination  
of magic...  
and pasta"

