

Party Menu

May-Jul 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Steamed white asparagus with cold hollandaise sauce, Swedish shrimps and fresh green herbs

Standard

Main

Main dish is served with potatoes & sauce on the side

Medium-rare beef fillet with grilled pointed cabbage, green asparagus and pickled red onion. Served with truffle sauce

Standard

Dessert

Strawberry mousse with beetroot juice, fresh strawberries, whipped cream, crisp almonds and freeze-dried berries

Standard

3 Course Vegan / Allergy Friendly Menu

Starter

Cold, creamy, green pea purée with pickled cucumber, crispy buckwheat and chive flowers

Standard

Main

Grilled pointed cabbage with lemon. Served with asparagus and broccolini with truffle vinaigrette

Standard

Dessert

Rhubarb and strawberry trifle with crushed caramel and fresh strawberries

Standard

Seasonal Wine Menu

Hillgrove Creek / Chardonnay
Rosedale Ridge / Shiraz-Merlot

Standard

Please note:

It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.