

# Party Menu

Aug-Sep 2020

*Choose between regular menu or vegan / allergy friendly menu*

## 3 Course Menu

### Starter

Fried pancetta and king oyster mushroom with wild mushroom cream, fresh parsley salad and green crumble

Standard

### Main

*Main dish is served with potatoes & sauce on the side*

Slow-roasted rump of veal with roasted fennel and sautéed green and white beans. Served with tarragon sauce

Standard

### Dessert

Liquorice panna cotta with raspberry, raspberry coulis, crystallised white chocolate and Spanish chervil

Standard

## 3 Course Vegan / Allergy Friendly Menu

### Starter

Fried king oyster mushroom on mushroom cream with fresh parsley salad and oat crisps with parsley dust

Standard

### Main

Chickpea risotto in vegetable stock with roasted fennel, spinach and pickled shallots. Served with tarragon oil

Standard

### Dessert

Fresh berries and raspberry coulis with crispy caramel and green citrus herbs

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.*