

Party Menu

Aug-Sep 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Miso-baked hake with pickled Danish Chinese cabbage and tomatoes.
Served with sesame dressing and tomato dust

Standard

Main

Main dish is served with potatoes & sauce on the side

Stuffed quail on sautéed mushrooms and spinach. Served with syrup-glazed shallots and penny bun mushroom sauce

Standard

Dessert

Elderflower and lemon mousse with coconut crisps, passion fruit coulis and green citrus herbs

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.