

Party Menu

Mar-Apr 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Tartlet with baked brie and carrot puree with honey. Dressed with crudité and deep-fried capers

Standard

Main

Main dish is served with potatoes & sauce on the side

Rump of veal rolled in hot spices with roasted leeks and bok choy. Served with Asian-inspired soy and lemongrass sauce

Standard

Dessert

Lemon mousse and blue poppy seed cake, lemon curd and meringue with liquorice dust

Standard

3 Course Vegan / Allergy Friendly Menu

Starter

Baked carrots with acacia honey on carrot puree with crudité and deep-fried capers

Standard

Main

Toasted cauliflower with grilled green fennel and asparagus. Served with soy and lemongrass vinaigrette

Standard

Dessert

Marinated blood orange with caramel syrup, pumpkin seeds and orange jelly

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.