



THREE COURSE AUTUMN MENU 2017

\$65 pp

Entrees (SHARED)

House Marinated Olives

Sicilian & Ligurian Olives marinated w fresh Herbs, Chilli & Citrus (V/GF)

Salt & Chilli Calamari

Dusted w Semolina on a Salad of Bean Sprouts, Shallots, Preserved Lemon Wasabi Mayonnaise

Glasshouse Zucchini Flowers

Fried in a light batter, filled w Ricotta Cheese, Bulgarian Fetta, Toasted Pine Nuts
Baby Spinach served with a Beetroot Puree and Gremolata (V)

Cured Salmon Carpaccio

Thinly sliced cured Salmon Fillet w Wild Rocket & Red Radish (GF)

MAINS

Crab Spaghettini

w fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine Fresh Lemon Juice Extra Virgin Olive Oil

Crispy Skin Atlantic Salmon Fillet

w Sweet Corn Puree and Sautéed Bok Choy sprinkled w Soy Sauce and Toasted Sesame Seeds (GF)

Marinated Chicken Thigh

w Sweet Potato Puree, Wild Mushrooms and Butter & Sage House Made Gnocchi

Oven Roasted Lamb Rump

Herb marinated Lamb w Pumpkin puree, Ruby Grapefruit and Couscous Salad

Wild Mushroom Risotto

w Baby Spinach, shaved Parmesan Cheese & Wild Mushroom Oil (V) (GF)

Sides

Fat Cut Chips

Seasonal Vegetables

w Confit Onion and Thyme

Baby Spinach & Chorizo Salad

w Rosemary Croutons

DESSERTS

Mint Panna Cotta

w Shaved Chocolate

Potted Lemon Tart

w shortbread biscuits and macerated blueberries

Groups of 40 to 60 guests Three Main Course Dishes must be chosen in advance and will be served by alternate drop

Groups of 60+ Two Main Course Dishes must be chosen in advance and will be served by alternate drop

Groups of 40+ Desserts will be served by alternate drop