



**SAMPLE LIMITED CHOICE MENU  
FOR GROUPS OF 10 OR MORE**

**SCALLOP**

*Seared North Atlantic Sea scallops with broccoli puree, sauté of  
school prawns, broccoli tips and light bisque sauce*

**RAVIOLI**

*House made goats cheese ravioli with smoked bacon, baby peas, sage and white truffle oil  
(Vegetarian option without smoked bacon)*

**PEA AND HAM**

*Double smoked ham hock picked off the bone with confit potato,  
chive cream and pea veloute*

**OYSTERS**

*6 Natural with lime Or Kilpatrick*

**VEGETARIAN**

*Blanquette of white beans with savoy cabbage, desire potato,  
asparagus and toasted hazelnuts*

**BEEF**

*Full blood wagyu beef rump marble score 9+ with roasted potato,  
horseradish and potato puree and green asparagus*

**MARKET FISH**

*Market fish fillet with lemon, chorizo, creamed leek and cauliflower*

**PORK**

*Roasted pork cheek with variations of onion, puree, bhajis,  
shallots and roasted beetroot sauce*

**PEAR**

*Aromatic poached and caramelised pear with bread mousse,  
cinnamon beignet and gingerbread crumble*

**SABLE**

*Vanilla sable with lemon verbena ice cream, raspberry gel and  
sugar coated pistachio nuts*

**FUDGE**

*Milk chocolate and salted caramel fudge with malted milk shake,  
chocolate strands and beurre noisette*

**CHEESE**

*Selection of Australian and International cheese  
(All cheeses supplied by Essential Ingredient, Kingston ph 6295 7148)*

**2 COURSES \$50 OR 3 COURSES \$60**

**INCLUDES TEA OR COFFEE AND BREAD AND SIDES FOR THE TABLE**

**PLEASE NOTE NOT ALL INGREDIENTS ARE LISTED ON THE MENU  
PLEASE NOTIFY STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.**