

FORMAL MENU

Three courses – \$95 per person. Main & dessert – \$70 per person. Entrée & main – \$75 per person.

All mains served with dinner rolls with butter and salad

Vegetarian – $v \mid Vegan - vg \mid Dairy free – df \mid Gluten free – gf$

ENTRÉE

Sashimi-grade kingfish with marinated beetroot juice and yuzu dressing (df)

Finely crushed sunflower seeds on top of salmon mi cuit and drizzled with matcha sauce (*gf*, *df*)

Abundant mini tomato ajillo with sliced sourdough (df, v) (gf on request)

Crusted macadamia nuts, garlic and coriander on grilled zucchini with tarator sauce (*v*, *df*, *gf*)

MAINS

Slow-cooked scotch fillet and mushroom risotto with red wine jus (df)

Slow-cooked lamb shoulder and potato puree with lamb jus, mint and dried fruit topping (*gf*, *df*)

Grilled chicken thigh and wild rice with mole sauce (gf, df)

Orange-glazed salmon and greens with Asian broth (df, gf)

Potato kofta covered with almond and sesame, served with homemade rich tomato sauce and chimichurri (*v*, *df*, *gf*)



DESSERTS

Lemon myrtle cheesecake

Sticky date with butterscotch sauce and cream

Rich chocolate gateau with cream

Chocolate brownie with cashew cream (gf, v) (vg and df on request)

Optional add-on: cheese platter for 10 people \$145

STAFF & HIRE

One chef required per 10–13 guests. Minimum 3 hours (\$75/hr, Mon-Fri; \$80/hr Saturday).
One waiter required per 8-12 guests. Minimum 3 hours (\$60/hr Mon-Fri; \$70/hr Saturday).

15% Surcharge applied for alternate serve, per course and may require additional chefs.

Orders for less than 10 people: \$200 surcharge.

Travel may be charged for wait staff and chefs depending on location.

Prices do not include hire of table linen, crockery, cutlery or glassware unless specified. These are available for hire separately – please see the hire section on our website for details.

Due to rising food prices and food shortages, we may have to adjust prices and/or substitute ingredients. We will notify the client of any potential changes