

A Great Night In

GF – Gluten Free DF – Dairy Free V – Vegetarian

ENTREES

- Sizzling garlic prawns with a touch of chilli GF
- Seafood chowder – rich creamy fish base with prawns, scallops, and fish DF
- Confit chicken, macadamia, apricot and saltbush terrine with two sauces DF, GF
- Beef carpaccio, EVOO, parmesan, cornichons, red onion, croutons
- Flaky tart, caramelised onion, peperonata, seared zucchini, goats cheese, olives V
- Market fresh oysters in the half shell – by the dozen ★
 - Natural GF DF
 - Kilpatrick GF DF

REFRESHING GRANITA

MAINS

served with our fresh seasonal vegetable dish of the day

- Duck with orange jus, pickled ginger, & sushi rice cake GF
 - Black Angus grass-fed fillet steak cooked to your liking, Grieg's steak butter, & pepper mash GF
 - Panfried fresh local fish, prawns, avocado lemon salsa GF DF
 - Beef bourguignon classic French slow cook, & parmesan mash
 - Pan roasted lamb rack, fried polenta, pea puree & beetroot glaze GF DF
 - Mixed mushroom ragout, leeks, chickpeas, haloumi, fried capers, polenta DF GF V
- also available as an entrée**

DESSERTS

served with fresh cream where applicable

- Profiteroles filled with peanut butter whip, & choc fudge sce..
- Pavlova stack & berries GF
- Sticky date & spice pudding, butterscotch sce
- Lemon curd frangipane tart, rhubarb coulis
- d'affinois cheese, fresh dates, raw nuts, quince paste, seed crackers,
- Seasonal fresh fruit, coconut, cacao & pomegranate whip DF GF

HOW IT WORKS

Collect guests' selections and send them to us a week prior to your celebrations

Please use the excel file attached as a separate document, to record selections, and include guest names beside their orders as people often forget what they ordered. Eg.

NAME	ENTREE	MAIN	DESSERT
Emma	Veg tart	Fish	Profiteroles
Luke	Chicken terrine	Duck	Lemon tart
Richard	Chowder	Beef	Pudding
Jess	Oysters – kil	Lamb	Pavlova

WHAT'S INCLUDED

These meals are cooked fresh in your accommodation by your personal chef.

Staff as required for 2.5hrs (three hours for groups of ten or more).

We supply main course plates, and use onsite crockery, cutlery and glassware for remaining tableware.

We are very happy to assist with a wine waiter if required. Cost is \$150 for three hours (min. 3 hrs)

IS THERE ANYTHING ELSE? YES...

We need space to park near the entry door as we have heavy equipment to bring inside.

Please ensure the kitchen is tidy and rubbish bin empty

If you have children, please let us know so we can plan a suitable arrival time.

DIETARIES & VARIATIONS

Dishes are noted with dietary advice. Variations are not available.

COST:

Three courses \$165pp

Two course option also available for groups of 10+ (strictly)

Entree + main, or main + dessert \$125pp

*Oysters have a \$25 surcharge when ordered as an entree

Oysters as an extra (a pre entrée starter) are \$45/doz