

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, mussels and fish chowder
- Smoked chicken & prosciutto roulade, shredded raw salad with artichoke heart, fresh herbs and pine nuts (GF DF)
- Grieg's pork, chicken and truffle terrine with pistachios, apricots and cranberries, chilli mustard mayonnaise and crusty baguette
- Short crust tart with eggplant caponata, roast capsicum, mushroom & goats' cheese (V)
- Market fresh oysters in the half shell – by the dozen *
- Natural GF DF
- Kilpatrick GF DF

REFRESHING GRANITA

MAINS

accompanied by baby potato with sour cream where applicable, and medley of steamed vegetables with EVOO and balsamic glaze OR gourmet tossed salad

- Free range chicken breast stuffed with fetta, sundried tomatoes and spinach. With pepper mash and lemon butter sce. (GF)
- Black Angus grass-fed fillet steak cooked to your liking, with Grieg's steak butter & roast cherry tomatoes (GF)
- Pan-fried fresh local fish, steamed prawns, & avocado, lemon salsa (GF DF)
- Venison
- Pan roasted lamb rack with pea puree & port glaze. (GF DF)
- Seasonal vegetables with fresh herbs & turmeric polenta chips (GF V)

DESSERTS all served with fresh cream

- Creme brulee with honey syrup, & cinnamon, poppy seed tuilles (GF)
- Homemade individual pavlova with berry coulis (GF)
- Sticky date and ginger pudding with butterscotch sce
- Chocolate, peanut butter and Kahlua tart with coffee anglaise
- New Yorker cheesecake
- Chef's selection of gourmet cheeses with fresh fruit, quince paste & crackers.

These meals are cooked fresh in your accommodation and served to you by your personal chef.

HOW IT WORKS

These meals are cooked fresh in your accommodation and served to you by your personal chef.

Please collect guests' selections and send them to us a week prior to your celebrations. Please include guest names beside their orders as people often forget what they ordered. Eg.

NAME	ENTREE	MAIN	DESSERT
Emma	Prawns	Fish	Brulee
Luke	Terrine	Salmon	Tart
Richard	Chowder	Beef	Pudding
Jess	Chicken	Lamb	Pavlova

WHAT'S INCLUDED

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

Waitstaff for larger groups

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

Please advise if you require a wine waiter. We are very happy to assist – cost is \$40/hr min.
3 hrs

COST: \$155pp

Two course option also available. Entree + main, or main + dessert \$125pp

*Oysters have a \$20 surcharge when ordered as an entree

Oysters as an extra (a pre entrée starter) are \$40/doz