

## 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,  
and a fresh seasonal vegetable dish of the day 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)
- Pan roasted lamb rack with pea puree & port glaze. (GF DF)
- Asparagus in filo, roast beetroot, grilled brussels sprouts, other seasonal vegetables, and & 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, macadamia & Baileys tart with coffee anglaise
- New Yorker cheesecake with ginger and lemon – baked
- Chef's selection of gourmet cheeses with fresh fruit, quince paste & crackers.

## HOW IT WORKS

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

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)

Waitstaff as required

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 \$45/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