

FOOD AND EVENT

GIPPSLAND

PLATED TABLE MENU

Each course is individually plated

ENTRÉE

- Pumpkin gnocchi, grilled artichokes, blistered cherry tomatoes, basil pesto v
- Orange pekoe tea smoked chicken, green paw paw, Vietnamese mint, cashews, snake beans, banana chilli salad
- Baby cos hearts, double smoked bacon, shaved parmesan, wafer crouton, anchovy dressing
- Asparagus, broad bean and lemon spinach risotto, white truffle oil v
- Smoked trout, potato and goats cheese cake, snow pea shoots, vincotto vinaigrette
- Za'atar roast pumpkin, Moghrabie cous cous, spinach and ricotta salad, pistachio dressing v
- Poached Gippsland milk fed veal, tuna, preserved lemon, fried capers and mustard cress
- Shiitake and oyster mushroom dumplings, miso broth and daikon radish v
- Vodka, dill and lime cured ocean trout with watercress and pink grapefruit
- Salad of sumac lamb with candied walnuts and sheep's milk feta, baby red radish

MAIN

- Corn fed chicken supreme, capsicum and pumpkin salsa, smoked almond dressing
- Duck and rabbit tian with parsnip puree, dark sour cherry glaze
- Crisp skinned salmon, baby heirloom vegetables, black mussel saffron nage'
- Thyme salted lamb rump, braised lentils and minted pea crush
- South Gippsland veal medallions, pickled baby beetroots, pearl barley risotto
- Root vegetable tagine, dates, preserved lemon and spiced cous cous v
- Cauliflower and mascarpone tart with buttered baby leeks and fennel v
- Braised red wine beef shin, confit garlic and shallots, Parmesan baked polenta
- Heirloom tomato tart, caramelised red onion relish, shallot broad bean salsa v
- Slow roast chicken, smoked paprika tomatoes, Ligurian olives, chorizo and parsley

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DESSERT

Black forest trifle, almond biscuit to dip

Nougat cherry brûlée with stone fruit salad

Venetian chocolate cake and caramel pears

Apple, rum, currant tart, green apple and mint salad

Berry Creek cheeses with fig compote and walnut bread

Ginger and pear cake with butterscotch and clotted cream

White chocolate mousse, spiced strawberries and fairy floss

Pavlova, passionfruit, vanilla bean mascarpone

Roaming sweet canapé items can be substituted for a plated dessert

FOOD AND EVENT

“OLD WORLD CHARM AND SERVICE WITH A MODERN TWIST”