



**\$89 PER PERSON**  
**SAMPLE MENU A**

WE SUGGEST ALLOWING **2 HOURS** TO ENJOY THIS MENU  
GROUPS OF **40+** GUESTS WILL BE ASKED TO LIMIT EACH COURSE TO **3 CHOICES**

**TO BEGIN**

**LOCALLY MADE BREAD**, MARINATED OLIVES, OLIVE OIL

**AMUSE BOUCHE**

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE

**ENTREES**

'**KING PRAWNS THREE WAYS**', COCONUT, MANGO, CORIANDER  
**FREEDOM FARMS TWICE COOKED PORK BELLY**, CAULIFLOWER, PINEAPPLE, PEANUTS, VIETNAMESE MINT  
**EASTERBROOK FARMS DUCK LEG**, LIVER, ORANGE, MACADAMIA NUT, WHISKEY, ENDIVE  
**BEETROOT KOFTAS**, BLOOD ORANGE, WALNUT, RADDICCHIO, CLEVEDON BUFFALO CURD

**SORBET**

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

**MAINS**

**LONG LINE CAUGHT FISH OF THE DAY**, LEEK FONDUE, LEMONGRASS, SQUID  
**VENISON "SAUERBRATEN"**, RED CABBAGE, GINGERBREAD DAUPHINE, APPLE, CELERIAC  
**PREMIUM AGED SIRLOIN**, BONE MARROWNAISE, OXTAIL, TRUFFLE, SAVOY CABBAGE, BUCKWHEAT  
**SPICED KUMARA & QUINOA BEIGNET**, TOM KHA GAI, CURRY LEAVES, WILD RICE

ALL MAINS SERVED WITH ROASTED BABY POTATOES

TEA & FILTER COFFEE

**ADDITIONAL ADD ONS**

*PLEASE SPECIFY IN ADVANCE IF YOU WOULD LIKE TO INCLUDE EITHER OF THE BELOW*

**SELECTION OF PETITS FOURS (\$7.50 PER PERSON)**  
**PREMIUM CHEESE PLATTER 4 CHEESES (\$180.00 SUGGESTED FOR 10 PEOPLE)**

Menus are subject to seasonal availability and may change without notice  
Our talented team of chefs are happy to cater to dietary requirements given in advance