

PLATED MENUS

PLATED LUNCH/DINNER

TWO COURSES \$75 pp

THREE COURSES \$85 pp

The alternate drop menu provides a more formal dinner setting. Individually plated meals are delivered to each guest and fresh bread rolls are served on arrival. This menu is an example of what you can expect however, we remain dedicated to serving the best and freshest seasonal produce to ensure you get the best farm to plate menu on the day. With this in mind, you can expect some minor changes due to seasonal produce at any time.

ENTREE SELECTION

Choose 2 options

COLD ITEMS

Slow poached ocean trout, soft kipfler potatoes, green beans, mascarpone and herb consommé (GF)

Locally sourced king fish tartare, fresh berries and Warrigal greens bubbles (GF/DF)

Tasmanian salmon gravlax, sweet and sour baby vegetables and whipped ricotta (GF)

Goats cheese mousse, roasted baby beetroots, green peas gel, locally grown baby vegetables and herbs (GF)

Marinated compressed watermelon, green tomatoes, soymilk ricotta and freeze-dried watermelon and balsamic glaze (GF/DF/V)

Tropical scallop ceviche, yuzu dressing, baby veg and salmon caviar (GF/DF)

HOT ITEMS

Sous vide duck breast, carrot puree, orange glaze & freeze-dried oranges (GF/DF)

Stuffed lamb kibbeh, green chickpeas hummus, pita chips and baby herbs

Pan seared potato gnocchi, sautéed forest mushrooms, semi dried tomatoes, pumpkin puree & aged parmesan (VEG)

Three mushrooms ravioli, tomato ragu, parmesan and baby herbs (VEG)

Spinach and tofu dumplings and spiced Asian vegetable broth (VEG)

Kataifi wrapped prawns, mango, coriander, bell pepper salsa & smoked eggplant puree

MEET
PLAY



MAIN SELECTION

Choose 2 options

Australian red Wagyu short ribs beef Bourguignon, mashed potatoes & poached baby vegetables (GF)

Cape Grim beef sirloin, carrot Vichy, potato gratin & natural jus (GF)

Grilled Australian Barramundi, sweet potato rosti, broccolini & sauce romesco (GF)

Classic chicken cordon bleu, grilled king brown mushroom, green peas puree & red wine jus

Herb crusted chicken breast, blanched baby carrots, young almond puree & chicken jus

Grilled Tasmanian salmon, potato cake, steam green beans & saffron volute sauce (GF)

Grilled lamb loin with parmesan risotto, forest mushrooms & jus (GF)

Beef Wellington, Warrigal greens puree, potato fondant & red wine jus

Herb crusted lamb rump, French style ratatouille & lamb jus

Confit duck maryland, du pay lentils, carrot mousse, asparagus & jus (GF)

Oven roasted spatchcock, caramelised French shallot tart, grilled asparagus & veal jus

DESSERT SELECTION

Choose 2 options

Kaffir lime panna cotta, locally grown melon & berry salsa

Green tea & mandarin tiramisu with fresh & dried berries

Warm French apple tart with vanilla bean ice cream

Salted caramel & chocolate domes, hazelnut praline & berry sorbet

Lemon curd & lavender cheese cake with whipped ricotta

Tropical mango paradise & minted melon salsa

Signature Mojito slice

Warm peach & ginger Tarte Tartin

Flourless orange & almond cake with macadamia gelato