

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
* on request

Shared Dining

Family style or buffet, lunch or dinner

Minimum 30 guests

Mains

Butterflied chicken, truffle herb salsa verde (gf) (df)

Bavette steak, chimichurri (gf) (df)

Pork chop, mustard verjus (df)

Lamb rump, jus (gf) (df)

Malaysian satay fish, burnt lime (gf) (df) (n)

Catch of the day, butter sauce (gf)

Riceless kohlrabi risotto, braised leek, pecorino (v) (gf)

Crumbed eggplant, San Manzano Napoletana, salsa verde (vg) *gf

Salads

Roasted cauliflower, zoug and Israeli couscous

Roasted za'atar cauliflower, zoug (coriander salsa), Israeli couscous, rocket, cranberries (vg)

Potato, leek and herb garden peas

Roasted potato and leek, herb garden peas, buttermilk dressing (v) (gf)

Italian bean chop salad

4-bean mix, seasonal salad greens, red onion, cucumber, lemon and mustard vinaigrette (vg) (gf)

Panzanella (Tuscan tomato and bread salad)

Macerated tomatoes, capsicum, basil, salad leaves, croutons, chardonnay dressing (vg)

Sides

Artisan bread and butter (v) *gf *vg

Hasselback potatoes (vg) (gf)

Herb mash (v) (gf) *vg

Steamed rice (vg) (gf)

BBQ seasonal greens (vg) (gf)

Bok choy, goma dressing, crispy onion (vg)

Sauteed spring vegetables (vg) (gf)

Desserts

Chocolate mousse, hazelnut crunch (gf) (n) *vg

Summer fruit tart, vanilla creme fraiche (v)

Baked cheesecake, lemon curd (v)

Profiteroles, cream (v)

Sweet platter

Selection of mini sweets (v) (n)