



## 2012 GROUP MENU

2 courses \$60/head- served alternating

3 courses \$75/head- served alternating

### TO SHARE COMPLIMENTARY

Freshly Baked Breads & Warm Olives

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### TO START PLEASE SELECT TWO

Grilled Harvey Bay 1/2 Shell Scallops (3) w Sesame Butter & Wakame Seaweed Salad (G.F, V, D)

Trio of freshly Shucked Tasmanian Oysters: (G.F,V)

Vodka, Mint & Black Caviar

Tomato & Coriander

Shallot & Tahbilk Chardonnay

Seared Plump Scallops w Velvet Corn Puree, Confit Chicken Wings & Quail Egg (G.F)

Fresh Crystal Bay King Prawns w Black Russian Tomato, Chervil & Blood Orange (G.F,V,D)

Yarra Valley Quail w Warm Potatoes, Olive, Tomatoes & Chorizo Salad (G.F,D)

Goulburn River Smoked Trout w Local Apples, Rocket & Yarra Valley Salmon Roe (G.F,V)

Seared Fresh Yellow Fin Tuna w Kifler Potatoes, Cherry Tomatoes, Green Beans, Capers, Black Olive Tapenade & Horseradish Dressing (G.F,V)

Roast Heirloom Carrots w Lentils, Goats Cheese, Toasted Pine Nuts & Rocket (G.F,V)

Roast Duck Consommé w Duck Wontons & Fresh Shitake Mushrooms

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### TO ENJOY PLEASE SELECT TWO

Slow Braised Crispy Skin Pork Belly w Seared Scallops, Asparagus, Prunes, Sherry & Cauliflower Cream

Pithivier of Pumpkin, Eggplant, Spinach, Cauliflower & Goat's Cheese w Black Olive Tapenade (G.F,V)

Oven Baked Pork Cutlet w Apple Puree, Summer Radish, Apple, Red Onion & Mint Salad (G.F,D)

Fresh Portland Snapper Fillet, Warm Salad of Chick Peas, Spinach, Roasted Capsicum & Prawns (G.F,V,D)

Char Grilled "Cape Grim" Porterhouse Steak w Hand Cut Chips, Roasted Field Mushroom & Tahbilk Shiraz Jus' (G.F,D)

Oven Roasted Chicken Breast w Cauliflower, Pine Nuts, Raisins, Mint, Parsley, Lemon & Pomegranate

Molasses (G.F,D)

Turkey Roulade w Chestnut & Wild Mushroom Stuffing, Fondant Potato, Pumpkin Puree, Asparagus & Port Reduction (G.F)

Slow Roasted Duck Maryland w Kifler Potato, Cannelloni Beans, Brocolini & Sour Cherry Sauce (G.F,V)

Ricotta w Mint & Chard Ravioli, Caponata & Zucchini Petals (V)

Risotto, Asparagus, Spinach, Roasted Capsicum, Roasted Mushrooms & Salas Verdi (G.F)

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**TO INDULGE**  
**PLEASE SELECT TWO**

- Lemon Meringue w Marinated Strawberries, Strawberry Sorbet, Black Pepper & Sesame Tuile  
Silken Chocolate Tart, Chocolate Mousse & Double Cream
- Raspberry Pudding w Molten Rhubarb Centre, Rhubarb Compote & Double Cream (G.F)  
Vanilla Bean Panna Cotta w Spiced Orange Compote & Macadamia Biscotti
- Red Wine Spiced Goulburn valley Pear, Sable Biscuit, Vanilla Bean Ice Cream  
Banoffie Pie, Banana Mousse & Sliced Banana

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**CHEESE PLATE**  
**EXTRA \$12 PER PERSON**

- Boosey Creek Cheese  
Served with John Purbricks Quince Paste, Lavosh & House Made Walnut & Honey Bread
- Boosey Blue
- Vintage Cheddar
- Goey Camembert

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**KIDS - \$16**  
**TO ENJOY**

- A choice of:
- Oven Roasted Chicken Wings
- Grilled Rump Steak
- Grilled Fresh Trevally

- WITH ONE OF THESE**
- Mash & Seasonal Vegetables
- Roasted Potatoes & Salad
- Hand-Cut Chips & Salad

- & THEN YOU CAN HAVE THIS**
- Ice Cream Sundae w Chocolate Wafer, Sprinkles,  
Crushed Nuts & Chocolate Sauce

**RULES**

Menu Items & Prices subject to change

All groups must sign policy to confirm booking

Applicable to all groups of 15 guests and over

All Tahbilk or Dalfarras wines available are from  
\$8.00 per glass or from \$27 per bottle

No BYO food or drinks (including cakes- celebration cake list available by request)

Special dietary requirements can be catered for - please contact Kate Andersen on (03) 57 942 555

- G.F- Gluten Free
- V- Vegetarian
- D- Dairy Free