



PLATED MENUS

Plated Menu One

\$69.50 +gst per person

To Start

Artisan rolls with house-made rosemary honey butter

Alternate Mains (select two)

Miso yaki chicken supreme, sesame pok choy, potato fondant, forestier sauce (gf,nf,h)

18hr black angus beef, pomme puree, french peas, mustard seed jus (gf,nf,h)

Rolled pork belly, root veg dauphinoise, carrot fondant, apple slaw, Jus (gf,nf)

Table centre to share -

Kerr & Ladbrook's pear, candied walnut & parmesan salad with chardonnay vinaigrette (gf,nf,v,h)

Dessert Petit Four Platters (select two)

Mini chocolate tart caramel meringue

Gourmet macarons (gf)

Crispy hazelnut and chocolate feuilletine slice, chocolate ganache (gf)

Mini chocolate donut, chantilly cream

Forest berry cheesecake, dried raspberry crunch



PLATED MENUS

Plated Menu Two

\$79.50 +gst per person

To Start

Gourmet rolls & artisan breads with house-made truffle butter

Alternate Mains (select two)

Confit duck leg, potato pave, hared fennel, Yuzu plum jus, micro greens (gf,nf,h)

Tandoori spice baked salmon, ginger butternut puree, garlic potato mash citrus beurre blanc ,micro herbs (gf,nf,h)

Miso yaki chicken supreme, sesame pok choy, potato fondant, forestier sauce (gf,nf,h)

18hr black angus beef, pomme puree, french peas, mustard seed jus (gf,nf,h)

Rolled pork belly, root veg dauphinoise, carrot fondant, apple slaw, Jus (gf,nf)

Table centre to share -

Kerr & Ladbroke's pear, candied walnut & parmesan salad with chardonnay vinaigrette (gf,nf,h)

&

Roast root vegetables with rosemary garlic butter (gf,nf,v, h)

Dessert Petit Four Platters (select three)

Opera gateau

Mini lemon, meringue

Mini chocolate tart caramel meringue

Gourmet macarons (gf)

Crispy hazelnut and Chocolate Feuilletine Slice, chocolate ganache (gf)

Mini chocolate donut, Chantilly cream

Forest berry cheesecake, dried raspberry crunch



PLATED MENUS

Plated Menu Three

\$99.50 +gst per person

Alternate Entree

Juniper smoked duck Breast, flamed pear, yuzu plum gel, dried mandarin, and frisee (gf,df,nf,h)
&
Beetroot salmon gravlax pickles cucumber, split tzatziki, ora king, sango crisp (gf,nf,h)

Alternate Mains (select two)

Beef Filet' Mignon, Celeriac puree, Paris butter, Leek confit, bone marrow jus (gf,nf,h)
Confit Duck leg, potato pave, hared fennel, Yuzu plum jus, micro greens (gf,nf, h)
Tandoori spice baked salmon, ginger butternut puree, garlic potato mash citrus beurre blanc,micro herbs (gf,nf,h)
Miso yaki chicken supreme, sesame pok choy, potato fondant, forestier sauce (gf,nf,h)
18hr black angus beef, pomme puree, french peas, mustard seed jus (gf,nf,h)
Rolled pork belly, root veg dauphinoise, carrot fondant, apple slaw, Jus (gf,nf)

Table centre to share -

Kerr & Ladbroke's Pear, candied walnut & parmesan salad with chardonnay vinaigrette (gf,nf,h)
&
Roast root vegetables with rosemary garlic butter (gf,nf,v,h)

Alternate Plated Dessert (select two)

Chocolate almond rocher cake, chocolate soil espresso mousse, almond praline, dry fruits
Mango brulee tart, mixed berries raspberry gel mascarpone lemon cream. (nf)
Dark chocolate delice with blood orange mousse, caramel, cocoa tuile
Kaffir lime cheesecake, braised pineapple and mandarin segment lemon gel, raspberry dust (nf)
White chocolate panna cotta, almond crumble, macerated berries (gf)
Mango sticky rice pudding, coconut espuma fruit compote passion fruit gel (gf,df,nf,vegan)