



EXECUTIVE PLATED MENU

Fresh, seasonal dishes prepared for business lunches, client events and corporate dinners. We work with trusted local suppliers and use the best seasonal produce available to create food that's polished, generous and well executed.

ENTREE

\$25 PP — Individually plated first course

MAIN COURSE

\$60 PP — Premium plated main course

DESSERT

\$20 PP — Individually plated dessert

SHARED SIDES

\$10 PP — Seasonal Salads, potatoes and warm vegetables

BREAD & FINISH

\$12 PP — Artisanal bread rolls, cultured butter and handmade chocolates to finish

DIETARY KEY

GF	Gluten Free
DF	Dairy Free
V	Vegetarian
VG	Vegan
VGO	Vegan Option Available

Dietaries can be accommodated with notice. While care is taken, our kitchen handles gluten, dairy, nuts, eggs and other allergens. Final menu selections, staffing, hire and service timings can be confirmed as part of the event quote



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ENTREE

CITRUS CURED SALMON - NZ

Creme fraiche, compressed cucumber, finger lime, salmon roe, dill oil

GF

PRESSED CHICKEN & PISTACHIO TERRINE

Tarragon mayonnaise, pickled shallot, toasted brioche

GLUTEN | DAIRY

SALT BAKED BEETROOT MILLE-FEUILLE

Whipped goat's cheese, candied walnut, sherry vinegar, baby herbs

GF | V | VO

LAMB TARTARE

Hand cut lamb loin, preserved lemon, anchovy, capers, mint, cured egg yolk, crisp flatbread

GF | DF

SEARED SCALLOPS - JAPAN

Cauliflower puree, pickled golden raisin, parsley oil

GF | DAIRY

MAIN COURSE

ORA KING SALMON - NZ

Lightly cured and roasted, olive oil mash, braised leek, champagne veloute

GF | DAIRY

PINNACLE BEEF TENDERLOIN MB2+ - NSW

Charred medium-rare, potato fondant, wilted spinach, slow roasted onion, red wine jus

GF | DAIRY

GUNDAGAI LAMB RACK - NSW

Garlic & herb crusted, creamy mash potato, bitter greens, olive & rosemary jus

GLUTEN | DAIRY

RICOTTA GNOCCHI

Wild mushroom, parmesan cream, toasted pangrattato, soft herbs

GLUTEN | DAIRY | V

LA IONICA FREE-RANGE CHICKEN - NSW

Preserved lemon marinade, parmesan polenta, charred broccolini, green olive salsa verde, pan jus

GF | DAIRY



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SHARED TABLE SIDES

CRISPY ROASTED CHAT POTATOES

Rosemary, garlic, sea salt

GF | DF | VG

CHARRED BROCCOLINI & BEANS

Lemon oil, toasted almonds

GF | DF | NUTS | V

HONEY ROASTED DUTCH CARROTS

Whipped feta, za'atar, parsley

GF | DAIRY | V

ROASTED PUMPKIN, ROCKET & PEPITA SALAD

Maple & balsamic dressing, toasted seeds

GF | DF | VG

HEIRLOOM TOMATO & BASIL SALAD

Sherry vinaigrette, olive oil, soft herbs

GF | DAIRY | V

BABY LEAF & FINE HERB SALAD

Cucumber, radish, lemon vinaigrette

GF | DF | VG

DESSERT

DARK CHOCOLATE MARQUIS

EVOO, sea salt, raspberry

GF | DAIRY | V

VANILLA BEAN CREME BRULEE

Poached pear, almond sable

GLUTEN | DAIRY | V | NUTS

STICKY DATE PUDDING

Spiced caramel sauce, mascarpone

GLUTEN | DAIRY | V

CINNAMON PANNA COTTA

Apple compote, buttermilk crumble

GLUTEN | DAIRY | V | GFO

AUTUMN FRUIT PAVLOVA

Spiced poached fruit, roasted pecan, maple cream, passionfruit

GF | DAIRY | V | VO | NUTS