

AT HOME MENU

One entrée/one main OR one main/one dessert \$60pp^{+GST}

Alternate – two entrée/two main OR two main/two desserts \$75pp^{+GST}

Alternate – two entrée, two main, and two desserts \$95pp^{+GST}



COLD ENTRÉE

- Fennel, olive, walnut, orange and crisp pancetta salad **GF, DF, VR**
- Vietnamese style salad with rice noodles, crab and lime **GF, DF, VR**
- Smoked ocean trout and avocado remoulade **GF, DF**
- Chicken remoulade with toasted brioche crisps
- Grilled Atlantic salmon salad with watercress and cucumber **GF, DF**
- Kingfish carpaccio with micro-herb salad **GF, DF**
- Handmade Gnocchi with chestnuts and pesto cream sauce
- Crab micro salad with iceberg lettuce, avocado, candied orange in an edible basket

HOT ENTREES

- Prawn and flat head seafood Laksa with yellow noodles **DF**
- Double skewered, marinated and grilled prawns on avocado and chilli salsa **GF, DF**
- Sweet and sour white fish with micro salad **GF, DF**
- Grilled Atlantic salmon on wilted greens and tarragon butter **GF, DFR**
- Salt and pepper tofu with green papaya salad, chilli and citrus dressing **GF, DF, VEGAN**
- Warm Vietnamese style salad with poached chicken and fragrant herbs **GF, DF, VR**
- Portuguese chicken with rice pilaf and summer salad **GF, DF**
- Pork belly square with crisp crackling and citrus slaw **GF, DF**
- Seared scallops with white bean smash and pesto butter **GF, DFR**

MAIN COURSE

- Crispy skinned chicken breast saffron cauliflower rice, white bean smash and demi-glaze **GF, DFR**
- Grilled fillet steak with red wine and shallot sauce and Paris mash **GF, DFR**
- Rack of lamb with rosemary and herb salt crust, with a rich glaze and rocket pesto **GF, DFR**
- Pan-fried Atlantic salmon with sweet potato and chickpea casserole **GF, DF**
- Sliced porchetta with apple slaw and demi-glaze **GF, DF**
- Beef bourguignon with steamed rice or creamy mash, **GF, DFR**

MAIN COURSE CONTINUED...

- Swordfish fillets with pesto and roast capsicum **GF, DFR**
- Roasted duck legs with pickles, orange and fennel **GF, DF**
- Crispy skinned Atlantic salmon with red pepper cashew pesto **GF, DFR**
- Vegetarian Mushroom and truffle risotto **VEG, GF, VR**
- Fire roasted red pepper soup **VEG, GF, VR**
- Butternut squash curry **VEG, GF, VR**
- Basil and rocket pesto, cream and pecorino gnocchi **VEG**

SIDES

- French beans with grilled chopped chilli, garlic and lemon **GF, DF, VR**
- Broccolini with butter and roasted red capsicum **GF, DFR, VR**
- Grilled asparagus and shaved zucchini with cherry tomatoes **GF, DF, VR**
- Mixed peas with wilted spinach **GF, DFR, VR**
- Truffled mashed potato **GF, DFR, VR**
- Crunchy roast potatoes **GF, DFR, VR**

DESSERTS

- Lemon Curd Tart with King Island Cream and Strawberry Salsa **GFR**
- Sticky Date Pudding with Butterscotch Sauce and King Island Cream
- Caramel Tart with Fresh Berries and Coulis **GFR**
- Raspberry and Vanilla Bean Tart with Honey Mascarpone **GFR**
- Individual Chocolate Puddings with Raspberry Coulis and Champagne Cream
- Individual Cheese, Fruit and Chocolates **GF**
- Eton Mess with Berries and Cream **GF**

STAFFING

- Monday to Friday \$55^{+GST} per hour plus travel
- Saturday and Sunday \$65^{+GST} per hour plus travel
- 3 hours minimum per staff member plus travel

GF = Gluten Free

GFR = Gluten Free ON REQUEST

DF = Dairy Free

DFR = Dairy Free ON REQUEST

VEG = Vegetarian

VEGAN = Vegan

VR = Vegan ON REQUEST