

Plated Lunch Menu

Plated Lunch

Includes
Organic breads & butter
Tea & Coffee

2 course set - \$66pp

Entrée & Main

OR

Main & Dessert

3 course - \$84pp

Entrée, alternating Main
& Dessert

Alternate Service

\$6pp per course

V / Vegetarian

VA / Vegetarian Adaptable

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

Sit Down Plated Lunch

Entree

Vine tomato, fresh mozzarella, aged balsamic, rocket leaves

V GF

Shaved Jamon, pickled baby cucumbers, shallot puree, hot herbs,

Wimmera batard

GFA DF

Burrata cheese, vine tomato, basil, roasted King Valley walnuts,

caramelized balsamic

V DFA GF

Smoked Melbourne Pantry salmon, capers, frizzy lettuce, shallots,

dill sour cream

DFA GF

Chicken liver parfait, spiced redcurrant jelly, wattle seed loaf

GFA

Main

Roasted organic lamb rump, mashed Dobson's potatoes,

green beans & shallots, rosemary jus

GF

Pan fried salmon, lemon zest labne, farro, vine tomato and herbs tabouleh DFA

Chicken Kiev, garlic butter, baby potato & fine herb & caper salad

Grilled fillet of beef, Duchess potato, baby carrots & leeks, thyme jus

GF

Baked tomato & lemon herb crusted Rockling, caponata, olives, cherry tomatoes

GFA

Dessert

Raspberry & lemon crème brulee, vanilla shortbreads

V GFA

Warm sticky date pudding, butterscotch sauce, vanilla ice cream

V

Daintree dark chocolate panna cotta, raspberry compote, almond wafers

GF

Baked New York vanilla cheesecake, blueberry compote, coconut cream

V

Three Victorian cheeses, crackers, quince paste, dried pear

V GFA