

SET MENU OPTION 1

'THE CLASSICS'

2 course \$40

3 course \$50

APPETISERS TO SHARE: CHOOSE THREE

Truffle & Taleggio Arancini

Dijon mustard, sweet pickles (V)

Chicken Liver Paté

Raisin Relish, croutes

Warm mushroom & Chestnut Dip (V)

Baked Brie

croutes

MAIN SELECTION: CHOOSE FOUR

Free Range Chicken Breast Schnitzel

Chips, salad, choice of sauce (gravy, mushroom, pepper)

Beer Battered Orange Ruffly, salad, tartare sauce, lemon

Crafers Burger- 250gr prime beef patty, Emmental cheese, confit onions, Dijon aioli, savoury pickles, tomato, lettuce, chips, aioli.

Two Cheese Baked Gnocchi – Gruyère, brie, cherry tomatoes, squash, green peas, fresh herbs (v)

Tarte aux Legumes- Roasted Vegetable Tart, salade maison, caramelised shallot, walnut jam, crème fraiche

Southern Australian Squid- Chips, aioli, lemon

DESSERT:

Crème Brulee

Fresh seasonal berries

Bavarois au Miel – honey bavarois, warm poached pear, oat crumble

SET MENU OPTION 2

'PLATS PRINCIPLE'

2 course \$50

3 course \$60

APPETISERS TO SHARE: (CHOOSE 3)

Natural or Kilpatrick Oysters- Shallot & red wine vinaigrette

Truffle & Taleggio Arancini- Dijon mustard, sweet pickles (V)

Chicken Liver Paté- Raisin Relish, croutes

Warm mushroom & Chestnut Dip (V)

Baked Brie

croutes

MAIN SELECTION: (CHOOSE 4)

Confit de Canard – confit duck maryland, poached quince gastrique, vegetables de saison, pommes grenaille

Blue Eye Trevalla Provencale – trevalla fillet, braised fennel, olives, green beans, cherry tomatoes, lemon caper beurre noisette, pommes grenaille

Rotisserie SA Free Range Berkshire Pork

Crispy skin pork loin, pommes mousseline, green beans & almonds, sage, apple & raisin sauce, rosemary jus

Black Angus Scotch Fillet

Fried new potatoes with sauce gribiche, seasonal vegetables, Béarnaise sauce

Two Cheese Baked Gnocchi – Gruyère, brie, cherry tomatoes, squash, green peas, fresh herbs (v)

Tarte aux Legumes- Roasted Vegetable Tart, salade maison, caramelised shallot, walnut jam, crème fraiche

DESSERT:

Crème Brulee- Fresh seasonal berries

Bavarois au Miel – honey bavarois, warm poached pear, oat crumble

Rotisserie Platter Dining Menu #1

Served "Family Style"

Price Per Head- \$60.00

ENTREE

Charcuterie w: Pâté and Olives-

Two Parma hand crafted cured meats by Massi Corradini, house made pork rillettes, Dijon mustard, croustes

Chicken Liver Pâté, macerated raisins.

Warm Mixed Pendleton Olives

MAIN

Black Angus Scotch Fillet

Béarnaise sauce

&

SA Free Range Berkshire Pork

Crispy skin pork loin, green beans & almonds, sage, apple & raisin sauce, rosemary jus

Accompanied by: Fried new potatoes with sauce gribiche, Vegetables De Saison & Steamed Broccolini

Vegetarian alternative available on request

DESSERT (including Coffee & Tea)

Cheese Selection

La Dauphine Double Crème (Will Studd)

(Burgundy, France- Cow's milk, aged 5-6 weeks)

Saint Agur (Blue)

(Velay, France- Cow's Milk, aged 4 months)

Swiss Gruyère Vieux

(Canto Fribourg, Switzerland- Cow's milk, unpasteurised, aged min. 18 months)

Rotisserie Platter Dining Menu #2

Served "Family Style"

Price Per Head- \$60.00

APPETISERS TO SHARE:

Fresh SA West Coast Oysters

Natural w/ shallot vinaigrette or Kilpatrick

Truffle & Taleggio Arancini

Dijon mustard, sweet pickles (V)

Chicken Liver Paté

Macerated raisins, croutes

MAIN SELECTION TO SHARE:

Confit de Canard – confit duck maryland, poached quince gastrique, vegetables de saison, pommes grenaille

Boeuf Bourguignon- Braised beef, pork lardons, pearl onions, mushrooms, carrots, red wine reduction, pommes mousseline

Accompanied by: Fried new potatoes with sauce gribiche, seasonal Vegetables & Steamed Broccolini

**Vegetarian Option Available upon request*

DESSERT:

Crème Brulee- Fresh seasonal berries

Bavarois au Miel – honey bavarois, warm poached pear, oat crumble

Extra Available for All Menus:

Fresh Baguette with French Butter \$2 per head

Garlic & Herb Sour Dough \$3 per head

A single itemised account will be issued- no split bills

Please advise of any dietary requirements 2 days prior to event

Cakeage fee \$25

Corkage \$20 per bottle