

SET MENU OPTION 1

'THE CLASSICS'

2 course \$40

3 course \$50

APPETISERS TO SHARE:

Gougères (V) - cheese puffs, tomato relish

Chicken Liver Paté- raisin relish, croutes

Pea & Spinach Hummus (V) - pickled vegetables, croutes

Warm Pendleton Olives (V) - marinated in citrus & fennel seed oil

MAIN SELECTION: CHOOSE FOUR

Chicken Breast Schnitzel- free range chicken, panko crumb, chips, heirloom tomato salad, verjuice vinaigrette, lemon

Beer Battered Coorong Mulloway - chips, heirloom tomato salad, verjuice vinaigrette, tartare sauce, lemon

Crafers Burger- 200gm black angus pattie, raclette cheese, red onions, dijon and cornichon aioli, tomato, lettuce, chips & aioli

Pan fried Gnocchi (V) - heirloom cauliflower, kale, shallot, walnut, burnt butter & sage, comté cheese

Terrine de Légumes- warm zucchini, eggplant, roast capsicum & tomato terrine, tomato chutney, polenta chips

Southern Australian Salt & Pepper Squid- chips, heirloom tomato salad, verjuice vinaigrette, aioli, lemon

DESSERT: ALTERNATE DROP

Crème Brulee- freeze dried raspberries

Paris Brest - choux pastry stuffed with hazelnut butter cream

SET MENU OPTION 2

'PLATS PRINCIPLE'

2 course \$50

3 course \$60

APPETISERS TO SHARE:

Natural or Kilpatrick Oysters- shallot & red wine vinaigrette

Smoked Salmon – crème fraîche, lemon

Gougères (V) - cheese puffs, tomato relish

Charcuterie- cured meats by massi corradini, house made pork rillettes, pickled vegetables, croûtes

MAIN SELECTION: CHOOSE FOUR

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

Poisson du Jour – fresh market fish of the day, charred pencil leeks, confit grape tomato, sauce vierge, olive dust, saffron pommes fondant

Rotisserie SA Free Range Berkshire Pork-

crispy skin pork loin, pommes mousseline, green beans & almonds, prune & armagnac sauce

Black Angus Scotch Fillet-

fried new potatoes with sauce gribiche, seasonal vegetables, béarnaise sauce

Pan fried Gnocchi (V) – heirloom cauliflower, kale, shallot, walnut, burnt butter & sage, comte cheese

Terrine de Légumes (v) – warm zucchini, eggplant, roast capsicum & tomato terrine, tomato chutney, polenta chips

DESSERT: ALTERNATE DROP

Crème Brulee- freeze dried raspberries

Millefeuille aux Fraises et a la Pistache – strawberry & pistachio millefeuille, pistachio ice cream, berry coulis

Rotisserie Platter Dining Menu
Served "Family Style"
Price Per Head- \$60.00

ENTREE

Charcuterie w. Pâté and Olives-

cured meats by massi corradini, house made pork rillettes, pickled vegetables, croûtes

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, prune & armagnac sauce

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. 18months)

Selection de Petits fours

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

