

CHEF'S TABLE - OPTION 3

*Sample Menu Only - Subject to change for each event

ON ARRIVAL

Artisan charcuterie (gf)

confit duck leg rillettes & quince chutney | locally cured capocollo
house smoked sambar ham | pork & fennel seed salami | cornichons

Winter harvest vegetables (v) (gf)

whipped buffalo milk ricotta with Sicilian eggplant & green olive caponata | crushed
edamame | char grilled & preserved courgettes | chickpea hummus with spiced hazelnut
dukkha

Bakery fresh bread

house baked herb & garlic focaccia | 'pull apart' soft buttermilk rolls | hand stretched
grissini cultured butter | Murray River pink salt

MAIN COURSE

Served cold

Poached Australian tiger prawns (gf)

whipped avocado | pickled vegetables | baby gem lettuce

Organic heirloom carrots (v) (gf)

black wild rice | mint | sesame dressing

Served Hot

Confit Ora king salmon fillet (gf)

BBQ leeks & braised fennel | Spring Bay mussel & saffron escabeche dressing

Slow cooked wagyu cheeks (gf)

braised in red wine with smoked belly bacon, confit mushrooms & pearl onions

Mashed Desiree potatoes (v) (gf)

porcini sauce | chives

Cauliflower Polonaise (v) (gf)

Vadouvan spiced organic cauliflower | warm hummus | toasted breadcrumbs

HALF-TIME FARE

Country style scones (v)

buttermilk scones | strawberry jam | thick vanilla Yarra Valley cream

Victorian farmhouse cheese selection (v)

quince paste | crimson grapes | candied walnuts | burgundy poached pears lavosh crackers | warmed baguette

Party pies & sausage rolls

rich tomato sauce

Coffee & Tea

Industry Beans coffee | T2 tea selection

(gf) Gluten free (v) Vegetarian



FIVE
BOUNDS