



GROUP MENU

Bookings of 10-30 guests

Two Course - \$55 per person
Entrée & Main OR Main & Dessert

Three Course - \$72 per person
Entrée, Main & Dessert

- ENTRÉE -

Individual selection made on the day from the below

Heirloom Cherry Tomato Tart

Burrata, prosciutto, olive oil & oregano V

Ricotta Salad

Kale, zucchini, mint, lemon & honey dressing GF V

Mushroom & Truffle Risotto

garlic, shallots, truffle oil & parmesan GF V

- MAIN -

Individual selection made on the day from the below

Roasted Chicken Breast

glazed shallots, sweet potato & pink peppercorns GF

Pressed Shoulder of Lamb

chorizo, butter beans, jus GF DF

Crispy Skin Fish

Potato, peas & bacon with white wine cream sauce GF

- DESSERT -

Individual selection made on the day from the below

Warm Double Chocolate Cookie

honeycomb ice cream & mousse au chocolate V

Baked Raspberry Soufflé

served with raspberry sauce V

Bombe Alaska

coconut & key lime parfait, strawberry jus, flambé V GF

Terms & Conditions

Credit card required to secure and confirm the booking. Cancellation policy: Cancellations 48 hours prior to reservation - no charge. In the event of a late cancellation or no-show, \$50 per guest applies. This will be charged to the credit card provided at time of booking. Please note Parliament House is a cash-free environment.