



Plated Dinner

Two Course

Two course dinner available on weekdays only

Three Course

Includes:

Organic breads & butter
Chefs choice of 3 x canapes on arrival
Tea & Coffee

Entree

Melbourne Pantry smoked salmon, horseradish panna cotta, frizzy & chive salad V GF NF

Kingfish ceviche, lime, shallots, sweet potato, coriander, green chilli GF DF

Lakes Entrance sardine escabeche, fennel, orange, shallots, capsicums, parsley salad, lemon myrtle toast GFA DF NF

Hot smoked ocean trout, Dobson's potato salad, gribiche dressing

Seared Tataki tuna, green mango & tatsoi salad, candied peanuts, ponzu dressing GF DF

Baked Bass Strait scallops, celeriac puree, lemon thyme & macadamia crumble GFA DFA

Shaved Jamon, piccalilli, wild rocket, sourdough bread GFA DF NF

Smoked duck breast, Waldorf salad, salted capers, rye sourdough GFA DF

Spinach & ricotta ravioli, sage oil, cherry tomato, wild rocket, pecorino V

Beetroot carpaccio, beluga lentils, baby chard, hot herbs, Meredith goats cheese V GF DFA NF

Heirloom tomato & burrata salad, wild garlic roasted pine nuts aged balsamic, rocket leaves V GF

Free range Milawa chicken terrine, confit Dobson's potatoes, Davidson plum & apple chutney GF DF

Vine tomato tart, basil pesto, olive tapenade, Meredith goats curd, frizzy lettuce, balsamic glaze V

\$95pp

Entrée & Main OR Main & Dessert

\$120pp

Entrée, alternating Main & Dessert

Additional

Alternate Service - \$6.6 pp per course

Side Dish - \$5 per person - qty must meet the total number of guests attending

Main

Baked Snapper, poached baby Dobson's potatoes, baby leeks, tarragon beurre blanc GF NF

Pan-fried Barramundi, citrus and green pea risotto, shaved baby fennel & citrus salad GF NF

Pan-fried salmon, lemon & semi dried, crushed potato, fine beans & shallots GF DFA NF

Baked smoked Melbourne Pantry Rockling, truffled lentil salad, pickled shallot, dill sour cream GF DFA NF

Dill poached salmon, citrus quinoa tabouleh salad, lemon myrtle crème fraiche GF DFA NF

Grilled marjoram pork cutlet, mashed potatoes, cinnamon glazed pear, braised witlof GF NF

Roasted lamb noisette, duck fat potatoes, baby spinach vine tomato, piquant sauce DF GF

Garlic & rosemary lamb rump, Provendale veggies, kipfler potato's, caramelized balsamic GF DF NF


Chargrilled eye fillet, butter mashed potato, baby carrots, rosemary jus GF NF

Gippsland chargrilled porterhouse, gratin potato, green beans & shallots, thyme jus GF NF

Prosciutto wrapped chicken breast, wild mushroom risotto, mascarpone, peas GF NF

Olive and ricotta gnocchi, olive oil, cherry tomatoes, garden herbs, fresh mozzarella V NF

Roast parsnip risotto, parsnip chips, sage butter, wild rocket, Milawa cheese V GF NF





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Sides with main...

Mashed Dobson's potatoes, St David's cultured butter
GF V NF

Roasted pumpkin & chickpea salad, fetta, dukkha, torn mint & parsley
GF DFA VEA

Roasted Dobson's potatoes, garlic & thyme
GF DF NF VE

Mixed East Gippsland leaf garden salad, Milawa mustard dressing
GF DF VE NF

Steamed local vegetables, olive oil, fresh herbs
GF DF VE NF

Farro, baby cos, radicchio, Berry's Creek blue cheese dressing,
King Valley walnuts
DFA VEA

Cauliflower Murray River cheddar cheese gratin
V GF NF

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Dessert

Five Victorian cheese plate, dried pears, crackers, walnut & currant baguette,
quince paste V GFA NFA

Baked macadamia crusted ash goat log, wattle seed & honey loaf, quince paste
V GFA

Lemon & raspberry crème brûlée, raspberry sorbet, sable biscuits V GFA NF

White chocolate parfait, balsamic roasted strawberries, candied walnuts,
fruit toast wafers V GFA

Vanilla bean yoghurt panna cotta, wattle seed tullie, strawberries V GFA NF

Daintree chocolate & Seville orange tart, pistachio ice cream V

Lemon tart, double cream, strawberries V

Self-saucing Daintree chocolate pudding, salted caramel ice cream V

Daintree chocolate crème brûlée, King Valley walnut biscotti, passionfruit sorbet
V GFA

Poached cinnamon myrtle red wine pear, pecan crumble, vanilla ice cream
V GFA DFA VEA

Gateau opera, vanilla cream, freeze dried raspberries V

Bombe Alaska, espresso ice cream, chocolate flourless cake, Italian meringue
V GF



Beverage Packages

An Ode to Parliament House Package

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Two Hours
\$48.50pp

Three Hours
\$54pp

Four Hours
\$59.50pp

'Queen's Hall' Blanc de Blanc
'Assembly' Chardonnay
'Council' Cabernet Blend
OR
'The Steps' Pinot Noir

Moon Dog Lager
Holgate 'Love All' Pale Ale (0.5% alc vol)

Assorted Flavours of Capi Mineral Water
and Juice

Add On: Cider \$5 pp

North of the Yarra Mid-Level Package

One Hour
\$47.50pp

Two Hours
\$52pp

Three Hours
\$57.50pp

Four Hours
\$63pp

'Queens Hall' Blanc de Blanc
Tahbilk Marsanne
Devils Cave Shiraz

Moon Dog Lager
Holgate 'Love All' Pale Ale (0.5% alc vol)

Assorted Flavours of Capi Mineral Water
and Juice

Add On: Cider \$5 pp

Best of Victoria Premium Package

One Hour
\$52pp

Two Hours
\$57.50pp

Three Hours
\$65pp

Four Hours
\$72.50pp

Yarrabank cuvee
Boat O' Craigo Cabernet Sav
Clyde Park Pinot Gris

Holgate Pale Ale
Holgate 'Love All' Pale Ale (0.5% alc vol)

Assorted Flavours of Capi Mineral Water
and Juice

Add On: Cider \$5 pp