

AUTUMN / WINTER BOARDROOM MENUS 2011



ENTREES

Herb & Sea Salt Cured Ocean Trout, Watercress Leaves & Lemon Crème

Crisp Confit Duck Salad, Caramelised Beetroot, Quinoa, Walnuts & Endive

Chestnut Mushroom & Baby Spinach Tart with Goats Curd,
Eschallots & Hazelnut Dressing

BBQ King Prawns with Home Made Prawn Ravioli & Keta Caviar,
Fresh Chives & Pernod Beurre Blanc



MAINS

Slow Cooked Angus Beef Short Rib, Thyme & Pecorino Gnocchi with
Spinach Puree & Crispy Baby Onion Rings

Pan Roasted Coyne Bay Barramundi, Watercress, White Anchovies,
Cucumber, Feta, Almond & Quinoa

Twice Cooked Belly Berkshire Pork, Charcutiere Sauce
& Slow Cooked Savoy Cabbage

Cured & Braise Breast of Lamb with Sweet Potato Dauphinoise
& Jerusalem Artichoke Puree



Crisp Skin Ocean Trout, Seared Scallop, Crushed Potatoes & Romesco Dressing

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VEGETARIAN MAIN

Wild Mushroom Tortellini, Fricassée Mushrooms & Asparagus, Madeira Velouté

DESSERTS

Rhubarb & Strawberry Crumble with King Island Cream

Chocolate Mousse with Poached Corella Pear & Chocolate Ganache

Banana Pudding with Warm Caramel, Almond Praline & Hazelnut Ice Cream

Individual Australian Cheese with Quince Paste & Muscatel



BOARDROOM LUNCH INFORMATION

Choose a Single Entrée | Main course | Dessert.

Menu Includes Fresh Baked Sour Dough & Tea, Coffee Petit Fours.

Minimum 10 Guests Catered.

Boardroom Waiters & Chef Charge Additional.

Hire Equipment Additional if Required.

Parking for 1 Vehicle will be Required &/or Parking will be charged at Cost.

Full Terms & Conditions are disclosed on Invoice.

