



Special Occasion Lunch/Dinner

Whether you're celebrating a Birthday, Anniversary or just an excuse to get together we have many options to suit your needs.

Enjoy a lunch or dinner in a banquet style:

Option 1: Main & Dessert \$48 pp

Option 2: Main, Sides & Dessert \$58 pp

Your quotation includes

Accredited R.S.F. staff

Artisan Foods

Special Dietary Requirement Catering

Personalised Menus

Dessert ~ Provided Cake Dressed Served Individually

Quality Napkins, Serving Wear & Accoutrements

Cleaning of Preparation Area

Waste Removal



Served Banquet Style

KING GEORGE WHITING - Panko & Oat Crumb, Dill, Parmesan, Roasted Garlic Aioli,
Watercress

CRYSTAL BAY PRAWNS - Mango, Macadamia, Radish & Cherry Tomato Salsa

SOUFFLE- Roasted Cauliflower, Zucchini, W'Bool Cheddar, Blue Cheese Sauce, Chives,
Parmesan, Pancetta

ANGUS BEEF CHEEK - Carrot, Roasted Shallot, Parsnip Cream, Timboon Whisky, Gremolata

CAPE GRIM BEEF - Short Rib, Sticky Glaze, Parsnip Cream, Sweet Potato Puree Gremolata

CURRY -Thai Red Spiced, Pork Belly, Snow Peas, Choy Sum, Coconut Rice, Crispy Shallots

WESTERN DISTRICT LAMB SHOULDER gf -Grilled Greek Style, Sweet Potato Hummus,
Mint Tzatziki

CAPE GRIM BEEF SCOTCH FILLET gf - Whole Roasted, Parsnip Cream, Old Style Diane
Sauce, Gremolata

BOUCHIER MORTLAKE LEG HAM ON THE BONE gf - Celeriac Remoulade, Whitley
House Made Relish

CHICKEN – Istra Prosciutto wrapped, salsa Verde. Rocket

PORK LOIN – Roasted Western Plains Pork, Pumpkin Cream, Prickly Moses Cider Sauce,
Apple

PORK BELLY – Twice Cooked, Cauliflower Cream, Pea, Broad Bean, Pinenut Pesto



Salads/Sides

Roasted Vegetable, Quinoa, Pomegranate, Pistachio Crumble gf v

Green Oak, Pear, Radish, Parmesan, Dijon Vinaigrette gf v

Cryriot Grains, Cous Cous, Chickpea, Meredith Goat Feta, Pomegranate, Dukkha

Sundried Tomato, Pumpkin, Sweet Potato, Sumac, Pinenut, Meredith Goat Feta gf v

Cos Leaves, Istra Prosciutto, Sourdough Croutons, Parmesan, Dundonnell Egg

Cucumber, Red Onion, Cherry Tomato, Olive, Schulz Organic Feta, Oregano gf v

Roasted Chat Potato, Rouille, Chives gf df

Roasted Vegetable, Cous Cous, Chickpea, Meredith Goat Feta, Pomegranate, Dukkah

Apple and Fennel Slaw - Red Cabbage, Wombok, Pink Lady Apple, Fennel, Spring Onion,

W'Bool Cheddar, Rouille



Dessert

CHOCOLATE TART - Ganache, Hazelnuts, Berry Jelly

CHOCOLATE MOUSSE CAKE gf - Ganache, Hazelnuts, Caramelized White Chocolate

CRISPY MERINGUE gf - Berry Swirl, Raspberry

PASSIONFRUIT LEMON TART - Passionfruit & Lemon Curd, Lemon Balm, Blueberry

TRIPLE CHOCOLATE BROWNIE - Timboon Whisky Chocolate Sauce

PUDDING - Caramelized Banana and Sticky Date, Kahlua, Salted Butterscotch Sauce

CRUMBLE - Wild Princetown Apple, Shortbread, Oats, Currents, Cinnamon,

MUM'S CHEESECAKE - Raspberry, White Chocolate

STRAWBERRY MERINGUE ROULADE - Vanilla Mascarpone Cream

DESSERTS ~ PRESENTED WITH - Portland Strawberries, Timboon Vanilla Ice
Cream, Lemon Curd

WEDDING CAKE - Client provided cake, complimenting Whitley House Made Ice Cream,
Fresh Berries, Caramelised White Chocolate