CYCLE ONE

entrée & carvery selection \$48 per person.

ENTRÉE

Spicy lentil & chorizo soup

toasted bread crouton

Poached free-range chicken breast

preserved lemon yoghurt, beets, rhubarb & candied pecan nuts, sweet sherry reduction

FROM THE CARVERY

Aged beef porterhouse

seeded mustard crust

Western Victorian turkey breast

cranberry & sage stuffing

ACCOMPANIMENTS

Roasted baby désirée potato

rosemary butter

Wedges of parsnips & carrot

sea salt

Steamed handpicked beans

lemon olive oil

VEGETARIAN MAIN COURSE

Cauliflower & truffle risotto

crispy onion, sage & grated Parmigiana Reggiano cheese (v)

COMFORT DISH

Beef & red wine pie

flaky pastry

DESSERT

Citrus profiterole	16

orange crème, chocolate crumble, sea buckthorn gel

Australian cheeses 17.5

cabernet paste, dried apricots, water crackers

HALF TIME

Beef party pies & sausage rolls with tomato sauce	4
Warm scones with strawberry conserve & pure cream	4.2
Assorted sandwiches	6

EPICURE

CYCLE TWO

entrée & carvery selection \$48 per person.

ENTRÉE

Soy & sake tataki grain fed beef

sesame seed, ginger dressing, edamame, pickled cucumber

Thai style pumpkin soup

crisp garlic chips, coriander oil

FROM THE CARVERY

Slow roasted pork loin

spiced apple compote & crackling

Garlic & rosemary leg of lamb

minted jelly

ACCOMPANIMENTS

Baby new potatoes

fresh thyme

Wedges of parsnips & carrot

sea salt

Steamed broccoli

olive oil

VEGETARIAN MAIN COURSE

Pumpkin & eggplant red curry

jasmine rice cake, coconut cream, hot sour salad, crisp shallots (v)

COMFORT DISH

Chicken & vegetable pie

cheesy pastry

DESSERT

Caramel crème	16
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mandarin compote, honey & citrus caramel, paillette feuilletine

17.5 Australian cheeses

cabernet paste, dried apricots, water crackers

HALF TIME

Beef party pies & sausage rolls with tomato sauce	4
Warm scones with strawberry conserve & pure cream	4.2
Assorted sandwiches	6

EPICURE

CYCLE THREE

entrée & carvery selection \$48 per person.

ENTRÉE

Tomato & pesto soup

mozzarella croutons

Cured South Australian kingfish

compressed watermelon, citrus mayo, bonito dressing

FROM THE CARVERY

Whole roasted porterhouse of beef

horseradish crust

Caramelised pork loin

brown sugar & apple sauce

ACCOMPANIMENTS

Roasted baby désirée potato

chive butter

Wedges of parsnips & carrot

sea salt

Steamed handpicked beans

lemon olive oil

VEGETARIAN MAIN COURSE

Spinach & Persian fetta cappelletti

basil pesto, toasted pine nuts, oven roasted tomato, shaved parmesan (v)

COMFORT DISH

Braised lamb & rosemary

flaky pastry top

DESSERT

Popcorn & toffee mousse	16
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tonka bean ice cream, almond streusel

Australian cheeses 17.5

cabernet paste, dried apricots, water crackers

HALF TIME

Beef party pies & sausage rolls with tomato sauce	4
Warm scones with strawberry conserve & pure cream	4.2
Assorted sandwiches	6

EPICURE

CYCLE FOUR

entrée & carvery selection \$48 per person.

ENTRÉE

Cauliflower soup

salsa verde

Preserved lemon poached Australian prawns

pickled vegetable salad, caper, lemon dressing

FROM THE CARVERY

Leg of prime lamb

mint & honey glazed

Victorian turkey breast

cranberry relish & traditional stuffing

ACCOMPANIMENTS

Baby new potatoes

fresh rosemary

Wedges of parsnips & carrot

sea salt

Steamed broccoli

lemon olive oil

VEGETARIAN MAIN COURSE

Mushroom & cauliflower pithivier

Mountain Man washed rind cheese, truffled pea purée & herb salad (v)

COMFORT DISH

Cottage pie

beef, potato topping

DESSERT

Tres leche cake	16
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mascarpone mousse, lemon & basil sorbet, citrus curd

Australian cheeses 17.5

cabernet paste, dried apricots, water crackers

HALF TIME

Beef party pies & sausage rolls with tomato sauce	4
Warm scones with strawberry conserve & pure cream	4.2
Assorted sandwiches	6