



group menu

for bookings up to 20 guests, please select the dishes per course from the menu below. Your menu selection should be finalised not later than 48 hours prior to your booking.

*2 course menu, choice of 2 dishes per course, \$65 per person
2 course menu, choice of 3 dishes per course, \$75 per person
3 course menu, choice of 2 dishes per course, \$85 per person
3 course menu, choice of 3 dishes per course, \$95 per person*

appetisers and soup

vine ripened cherry tomato tarte tatin, goats cheese
Wagyu beef carpaccio, shimiji mushroom, foie gras vinaigrette
seasons best rock oysters served in the half shell – ½ doz
Spencer Gulf king prawn cocktail
Tinder creek confit duck and potato terrine, toasted brioche
ravioli of slow cooked free range chicken, mushroom nage
Harvey bay scallops with green pea puree, sauce vierge, pancetta
chilled gazpacho, Hass avocado salad

main courses

goat cheese and caramelized onion tortellini, vanilla beurre blanc
twice cooked pork belly, cauliflower puree, crispy potato
free range Bendigo chicken breast, Pommery gnocchi, chanterelles
Tasmanian Huon atlantic salmon steak, chive crush, lemon glaze
eye fillet, truffle mash, sautéed spinach, red wine jus
roasted Tinder creek duck breast, kumara gratin, baby beets, sour cherry jus
Gippsland lamb loin, toasted pine nut polenta, rosemary jus

sides, served to share

rocket and grana padano with balsamic dressing
roasted new potatoes
steamed broccolini, lemon, almonds

desserts

profiteroles, vanilla ice cream, dark chocolate sauce
lemon tart, pine nut crust, Persian fairy floss
toffee crumble cheesecake, strawberries
selection of ice-creams and sorbets (three scoops) *vanilla, caramelita,
rum and raisin, maple and walnut, lemon and mango sorbet*

Victorian cheese platter:

Maffra cloth wrapped cheddar, Jindi fire engine red, Berrys Creek oak blue

espresso, coffee, tea or herbal infusion



group menu suggestion 1

\$95 per person - 3 course menu, choice of 3 dishes per course

appetiser

Spencer Gulf king prawn cocktail

or

Tinder creek confit duck and potato terrine, toasted brioche

or

chilled gazpacho, Hass avocado salad

main course

eye fillet, truffle mash, sautéed spinach, red wine jus

or

roasted tinder creek duck breast, kumara gratin, baby beets, sour cherry jus

or

twice cooked pork belly, cauliflower puree, crispy potato

sides, served to share

rocket and grana padano with balsamic dressing

roasted new potatoes

steamed broccolini, lemon, almonds

dessert

profiteroles, vanilla ice cream, dark chocolate sauce

or

lemon tart, pine nut crust, Persian fairy floss

or

toffee crumble cheesecake, strawberries

espresso, coffee, tea or herbal infusion



group menu suggestion 2

\$75 per person - 2 course menu, choice of 3 dishes per course

main course

goat cheese and caramelized onion tortellini, vanilla beurre blanc
or
Tasmanian Huon atlantic salmon steak, chive crush, lemon glaze
or
Gippsland lamb loin, toasted pine nut polenta, rosemary jus

sides, served to share

rocket and grana padano with balsamic dressing
roasted new potatoes
steamed broccolini, lemon, almonds

dessert

lemon tart, pinenut crust, Persian fairy floss
or
profiteroles, vanilla ice cream, dark chocolate sauce
or
Victorian cheese platter:
Maffra cloth wrapped cheddar, Jindi fire engine red, Berrys Creek oak blue

espresso, coffee, tea or herbal infusion



group menu suggestion 3

\$75 per person - 2 course menu, choice of 3 dishes per course

appetiser

vine ripened cherry tomato tarte tatin, goats cheese

or

Wagyu beef carpaccio, shimiji mushroom, foie gras vinaigrette

or

seasons best rock oysters served in the half shell – ½ doz

main course

twice cooked pork belly, cauliflower puree, crispy potato

or

free range Bendigo chicken breast, Pommery gnocchi, chanterelles

or

eye fillet, truffle mash, sautéed spinach, red wine jus

sides, served to share

rocket and grana padano with balsamic dressing

roasted new potatoes

steamed broccolini, lemon, almonds

espresso, coffee, tea or herbal infusion