



STANDARD 2 & 3 COURSE SET MENU 2010
LUNCH & DINNER

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

entrée

choice of;

artichoke, zucchini and pecorino tartlet, mache salad

baked truss tomato & basil bruschetta

entrée salt and pepper squid with fresh lime & aioli

main

choice of;

farfalle with goats cheese,
spinach & marjoram

mos green chicken curry
with kumera chips and jasmine rice

seared tuna and thai basil spaghetti
with chilli, baby capers and rocket leaves

linguine with pan-fried prawns,
chilli & parsley

roast butternut and goats curd lasagne
baby spinach, pesto & shaved parmesan

salt and pepper squid
with fresh lime & aioli

coopers beer battered fish of the day
with shoestring fries, lemon and housemade tartare

porcini mushroom & thyme risotto
with grana pandano



dessert

choice of;
tiramisu

hazelnut and coffee with almond sponge

crème brulee tart
with toffee strawberry and double cream

MoS sorbet & gelato selection
served with biscotti

accompanied by: shoestring fries, mixed salad, bread and coffee or tea

STANDARD 2 COURSE; main with either entrée or dessert @ \$47.50 per person

STANDARD 3 COURSE; entrée, main & dessert @ \$60 per person

optional extras

appetizer: shared plates of:

mos antipasto - olives, white anchovies, prosciutto, pimentos, housemade labna, croutes
&

salt and pepper squid with fresh lime and housemade aioli

\$9.5 per person

bubbly on arrival: (1 glass per person)

n.v chandon (yarra valley) \$10 per person

n.v. moët & chandon imperial (france) \$20 per person

PRICES INCLUSIVE OF GST



DELUXE 2 & 3 COURSE SET MENU 2010

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

entrée

choice of;

artichoke, zucchini and pecorino tartlet, mache salad

white-bait fritters with fresh lemon and salsa verde

seared scallops, pea puree, crispy pancetta & baby celery

main

choice of;

seared tuna and thai basil spaghetti
with chilli, baby capers and rocket leaves

roast butternut and goats curd lasagne
baby spinach, pesto & shaved parmesan

coopers beer battered fish of the day
with shoestring fries, lemon and housemade tartare

chargrilled fillet of aged beef, jerusalem artichoke & kipfler sauté
balsamic eschallots, anchovy butter & thyme jus

crispy skin kingfish fillet, asian greens
soba noodles & peking broth

porcini mushroom & thyme risotto
with grana pandano

pan fried salmon fillet, green pea risotto
& fennel salad

grilled lamb loin
haloumi, green olive and fennel salad with tzatziki



dessert

choice of;

tiramisu

hazelnut and coffee with almond sponge

crème brulee tart

with toffee strawberry and double cream

MoS sorbet & gelato selection

served with biscotti

accompanied by: shoestring fries, mixed salad, bread and coffee or tea

DELUXE 2 COURSE; main with either entrée or dessert @ \$58 per person

DELUXE 3 COURSE; entrée, main & dessert @ \$72 per person

optional extras

appetizer: shared plates of:

mos antipasto - olives, white anchovies, prosciutto, pimentos, housemade labna, croutes

&

salt and pepper squid with fresh lime and housemade aioli

\$9.5 per person

bubbly on arrival: (1 glass per person)

n.v chandon (yarra valley) \$10 per person

n.v. moët & chandon imperial (france) \$20 per person

PRICES INCLUSIVE OF GST