



2 & 3 Course Set Menus 2011 for Lunch & Dinner

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

All set menus have choices within each course that guests can choose on the day.
All set menus are custom printed and placed at each setting.

Standard 2 Course: \$50pp

Standard 3 Course: \$64pp

Deluxe 2 Course: \$62pp

Deluxe 3 Course: \$76pp

STANDARD 2 & 3 COURSE

entrée

choice of;

basil truss tomato & buffalo mozzarella crostini (v)

five spice roast duck salad with ruby grapefruit, shaved fennel & pomegranate dressing

salt and pepper squid with fresh lime and housemade aioli (entree size)

salad of grilled haloumi with green beans, asparagus, baby beets & macadamia dressing (v)

main

choice of;

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

casarecce with asparagus, goats cheese, garlic, chives, pinenuts & fresh parmesan (v)

risotto with jerusalem artichoke, green peas, mint & shaved pecorino (v)

mos green chicken curry with kumera chips and jasmine rice

salt and pepper squid with fresh lime and housemade aioli

coopers beer battered flat head fillets with hand cut chips, lemon and housemade tartare

char-grilled sirloin, black angus, 120 day grain fed,

shoestring fries, beer battered onion rings & hollandaise sauce

dessert

choice of;

mille-feuille: galliano & espresso tiramisu with layered puff pastry & chocolate shards

rose water infused panna cotta with crushed amaretti & angel hair

MoS sorbet & gelato selection, served with biscotti

accompanied by: handcut chips, mixed salad, warm sourdough rolls with dukkah & extra virgin olive oil

includes coffee or tea

STANDARD 2 COURSE; main with either entrée or dessert @ \$50 pp

[must nominate entree/main or main/dessert when placing reservation]

STANDARD 3 COURSE; entrée, main & dessert @ \$64 pp

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DELUXE 2 & 3 COURSE

entrée

choice of;

salad of grilled haloumi with green beans, asparagus, baby beets & macadamia dressing (v)
salt and pepper soft shell crab with green papaya & thai style herbs
five spice roast duck salad with ruby grapefruit, shaved fennel & pomegranate dressing
seared scallops & parmesan crust tartlet & vanilla cauliflower puree & agrodolce dressing

main

choice of;

casarecce with asparagus, goats cheese, garlic, chives, pinenuts & fresh parmesan (v)
linguine with pan-fried prawns, baby spinach, kalamata olives, chilli and parsley
crab meat cannelloni with citrus ricotta, confit leek, spinach
buffalo mozzarella & roast tomato pulp
pan fried salmon with broad bean and spiced apple risotto and crisp chilli salad
zatar crusted grilled lamb loin with smoked eggplant pearls,
chai honey syrup with tunisian cous cous
oven roasted wild barramundi fillet, saffron gnocchi, baby clams,
nage broth & caramelised lime
aged fillet of beef, portobello mushroom, green bean, soft polenta & rosemary shiraz jus

dessert

choice of;

chocolate fondant pudding with double cream & almond biscotti
cheese board with dried figs, grapes, muscatels & lavosh
[choice of: pyengana matured cheddar or tarago triple cream brie or blue: forme d'ambert]
rose water infused panna cotta with crushed amaretti & angel hair
pistachio semifreddo with mixed berry compote

accompanied by: handcut chips, mixed salad, warm sourdough rolls with dukkah & extra virgin olive oil

includes coffee or tea

DELUXE 2 COURSE; main with either entrée or dessert @ \$62 pp
[must nominate entree/main or main/dessert when placing reservation]

DELUXE 3 COURSE; entrée, main & dessert @ \$76 pp

optional extras

appetizer: shared plates of:

mos antipasto plates & salt and pepper squid
\$9.5 pp

a la carte dessert course;

a selection of tempting sweets to finish – please see our dessert menu
\$14 pp

bubbly on arrival: (1 glass pp)

n.v chandon (yarra valley) \$10 pp
n.v. moët & chandon imperial (france) \$20 pp

PRICES INCLUSIVE OF GST