

## PLATED DINNER

All prices are per person unless otherwise stated

Wait staff fees apply

Organic breads, Chapmans Hill olive oil, cultured butter coffee, tea & Daintree Estate chocolates

**\*See beverage package list for drink selection pg16\***

**2 course Dinner \$78 pp**

**3 course Dinner \$92 pp**

**Alternate service \$5 pp / per course**

Three canapés choose from

Heirloom tomato & buffalo mozzarella bruschetta, basil pesto V

Vegetarian sushi rolls, soy sauce DF V

Vegetarian frittata, onion jam V GF

Smoked salmon fork, sour cream GF DFA

Plum tomato tart, basil pesto, goat's curd V

Vermicelli vegetable spring roll, sweet chilli V GF



## Entrée

### Ocean

Melbourne Pantry smoked salmon, horseradish sour cream, frizzy & chive salad V GF

Kingfish ceviche, lime, shallots, sweetcorn, green chilli GF DF

Local garfish saffron pickled escabeche, orange, shallots, peppers, parsley salad, croutes GFA DF

Cold smoked ocean trout, pickled cucumber, dill, lemon crème fraiche GF

Pepper seared tuna, avocado mousse, shaved fennel salad, chives GF DF

Baked Bass Strait scallops, carrot puree, almond flakes, hot herbs GF

### Roaming

Chicken liver parfait, pickled beetroot relish, toast, herb and shallot salad GFA

Shaved Greenvale prosciutto, pickled baby carrots, wild rocket, ciabatta GF DF

Smoked duck breast, pistachios, pear chutney, grissini GFA DF

Free range chicken terrine, Milawa mustard, sherry soaked organic raisins, rye toast GFA DF

Duck & mushroom agnolotti, king mushroom fricassee, pecorino, watercress

### Paddock

Spanish cured meats, capocollo, chorizo, salchichon, chard, pickled shallots, crunchy bread DF

### Garden

Goat's cheese & leek ravioli, sage oil, cherry tomato, baby basil V

Carpaccio of beetroot, apple balsamic, walnuts, Persian fetta V GF

Vine tomato, buffalo mozzarella, aged balsamic, rocket leaves V GF

Poached pear & blue cheese salad, red chard, walnut dressing V GF

Vine tomato tart, basil pesto, olive tapenade, goats cheese, frizzy lettuce, balsamic glaze V

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### Taste Plates

*\$3 pp surcharge*

### Taste of the Ocean

oyster sparkling, smoked salmon crème fraiche, fennel & chives, kingfish ceviche GF

### Meat Delights

shaved prosciutto, smoked duck breast, chicken liver parfait, pickled vegetables, wild rocket pecorino GF

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### Sharing entrée platters

*\$5 pp surcharge*

### Antipasto Platter

grilled vegetables, shaved charcuterie, cheeses, organic breads & dips GFA DFA

### Seafood Selection

oysters, smoked salmon, Kingfish ceviche, KG whiting escabeche, lemons, sour cream, apple slaw GF DFA

## DINNER continued...

### Mains

#### Ocean

Pan-fried snapper, spiced sweet potato puree, eggplant, capers, Kalamata olives, herbs GF DF GF

Ginger soy steamed barramundi, broccolini, snow peas, toasted sesame seeds DF

Pan-fried ocean trout, green pea and lemon risotto, watercress, shallots GF

Poached blue eye, baby vegetables, lemon dressing, garden herbs GF DF

Pan seared salmon, eggplant caponata, zucchini, tomato, capers, basil GF DF

#### Free Roaming

Grilled free-range chicken breast, carrot puree, warm quinoa pilaf, parsley, mint, lemon GF

Prosciutto wrapped chicken breast, wild mushroom risotto, mascarpone, peas GF

Macedon free-range duck leg, mashed potatoes, green beans, cherry sauce GF

#### Paddock

Roasted pork cutlet, beetroot, caramelised red onion, butter mashed potato, piquant sauce GF

Slow braised lamb shoulder, buttered mashed potatoes, broad beans, peas, baby carrot GF

Cajun roasted lamb rump, chickpea puree, farro tabouleh, mint, parsley DF

Chargrilled eye fillet, butter mashed potato, broccolini, rosemary jus GF DF

Gippsland chargrilled porterhouse, potato and sweet potato galette, green beans, thyme jus GF

Slow roasted pork belly, maple glazed carrots, beetroot, pistachio mint sauce GF DF

#### Garden

Olive and ricotta gnocchi, olive oil, cherry tomatoes, garden herbs, fresh mozzarella V

Roasted tomato and thyme risotto, buffalo mozzarella, herb and tomato vinaigrette V GF

### Side Dishes served with Main meal

*\$35 per table*

Mixed leaves, balsamic dressing, shaved pecorino GF DFA VEA

Baked sweet potato, maple syrup, almonds, mint GF DFA VEA

Steamed seasonal vegetables, olive oil, fresh herbs GF DF VE

Baby cos, French dressing, grated parmesan GF DFA VEA

Cauliflower cheese gratin V

Mashed Dobson's potatoes, St David's cultured butter GF V

Fine beans, caramelized shallots GF DFA VEA

Roast carrots, sambal olek, honey, sesame seeds GF DFA VEA



## DINNER continued...

### Desserts

Victorian cheese plate  
dried pears, crackers, quince paste V

Granny smith crème brulee,  
cider sorbet, poached apple V

Lemon posset, spiced pecan granola,  
raspberries, lemon balm V GF

Baked blueberry cheesecake tart, caramel pistachios

Rooftop honey panna cotta,  
cinnamon roasted oatmeal, blackberry jam GF

Vanilla Crème caramel,  
almond biscotti, poached strawberries V

Dark chocolate parfait,  
sour Morello cherries, macadamia crumble V GF

Lemon & lime tart, kaffir lime & coconut sorbet,  
toasted coconut V

Warm sticky date pudding, butterscotch sauce,  
vanilla ice cream V

Dark chocolate cheesecake, grappa poached raspberries,  
cookie crumble V

Frangipane tart, cardamon apricots,  
lemon crème fraiche v

Gateau opera, dollop cream, Whitlands blueberries,  
baby basil V

Bombe Alaska, vanilla ice cream,  
chocolate flourless cake, Italian meringue V GF

### Taste Plates

*\$3 pp surcharge*

### Chocolate Lovers

Brule tart, marquis, panna cotta, brownie, gelato

### Victorian Delights

lemon tart, Gateaux opera, vanilla panna cotta,  
macaron, raspberry sorbet lolly pop

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### Sharing dessert platters

*\$5 pp surcharge*

### Chocolate tasting plate

Brule tart, marquis, panna cotta, brownie

### Parliament Shared plate

lemon tart, Gateaux opera, vanilla panna cotta,  
macaron, raspberry sorbet lolly pop



## BEVERAGE PACKAGES

All prices are per person unless otherwise stated  
Wait staff for beverage service included in packages

### Victoria

2 hours	\$39.5
3 hours	\$44.5
4 hours	\$49.5

Parliament House Wines  
Rob Doolan  
*White, Red & Sparkling*

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

### Yarra Valley

1 hour	\$38.5
2 hours	\$42.5
3 hours	\$47.5
4 hours	\$53.5

Little Yering  
*Chardonnay & Shiraz*

Yarrabank  
*Sparkling Cuvee*

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

### Mornington

1 hour	\$42.5
2 hours	\$47.5
3 hours	\$54.5
4 hours	\$61.5

Ten Minutes by Tractor  
*Estate Pinot Noir*  
*Estate Sauvignon Blanc*  
*MV Blanc de Blanc*

Victorian boutique beers

Flavoured Capi mineral waters  
Juice & Mineral Water

