

Boardroom

Entree

Chicken terrine, candied walnuts, smoked tomato relish, brioche & verjuice (d)
Blue swimmer crab & dill tian, gazpacho gel, lightly pickled cucumber & sour cream (g)
Beef carpaccio, horseradish cream, soft poached egg, capers (g)
Heirloom tomatoes, celeriac remoulade, basil, watercress & pickled celery (vg)

Main

Pancetta & sage wrapped chicken, soffritto, glazed parsnips & veloute
Slow roasted garlic lamb pithivier, wild mushroom fricasee, petit vegetable
Pesto basted salmon, soubise risotto, leek & garlic butter (g)
Confit duck leg, caramelised onion potato, celeriac & beetroot jus (gd)

UPGRADES

Freshly baked dark sour dough rye, l'escure unsalted butter & smoked salt flakes
– \$5.75 pp

Dessert

Dark chocolate tart, salted caramel popcorn with Tahitian vanilla cream (v)
Strawberry pannacotta, poached rhubarb & lemon shortbread (v)
Passionfruit slice, lemon curd, meringue & lemon balm (v)
Chef's selection of Australian cheeses, dried fruit, quince & lavosh (v)

valid until 31st March 2019

D – Dairy Free

V – Vegetarian

G – Gluten Free

ZENCATERING