



Private Dining

Corporate Functions

Weddings

In-house Cooking Lessons

Sample Wedding Menu 2

Nibbles

Lamb Koftas with Summer Tomato Salsa

Thai Fishcakes with Chilli Coriander Vinagrette

Duck Liver Parfait with Brioche and Gladstone Riesling Jelly

Smoked Salmon on Crostini with Boursin and Chives

Buffet

Rump of Lamb with Salsa Verde

Corn-fed Chicken Breast with Lemon Basil Aioli

Roasted Parkvale Mushrooms with Thyme and Garlic

Gourmet Potatoes with Lemon, Olive Oil and Mint

Chargrilled Summer Vegetables with Balsamic Dressing

Tossed Garden Salad with Citrus Viniagrette

Fresh Breads and Tapenades

Dessert

Plated dessert of Citrus Tart and Chocolate Brownie
with Berry Compote and Cream