

PLATED

EXAMPLES OF PLATED MENUS

MENU A

HOUSE MADE CHICKEN AND DUCK LIVER PATE RED WINE POACHED LOCAL TAMARILLOS,
CIABATTA TOAST

SEARED QUEEN SCALLOPS CAULIFLOWER PUREE, SMOKED BAROSSA VALLEY SPECK
DOLCELATTE BLUE CHEESE SOUFFLÉ CARAMALISED WALNUTS, MESCUILN (GF)

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NORTHERN TABLELANDS, PURE BRED BLACK ANGUS EYE FILLET, CAAB CERTIFIED (250G)
PARMESAN AND TRUFFLE SOFT POLENTA, BROCCOLINI, PORT WINE JUS

MARKET FISH OF THE DAY SAFFRON RISOTTO, COOPERS SHOOT TOMATO
AND GREEN OLIVE TAPENADE (GF)

HAND MADE SWEET POTATO AND GORGONZOLA RAVIOLI FOREST MUSHROOMS, BABY LEAF
SPINACH, BEURRE NOISETTE AND WALNUTS (V)

MENU B

MIXED ITALIAN ANTIPASTI, AND CIABATTA (V)

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HOUSE MADE POTATO GNOCCHI, COOPERS SHOOT TOMATOES AND WOOD ROAST
VEGETABLES, BASIL OIL, SHAVED PARMESAN (V)

SAFFRON PESCE - LINGUINI, PRAWNS, SPANNER CRAB MEAT, SAFFRON ROSÉ SAUCE

POLLO E FUNGHI AL FORNO

PANCETTA WRAPPED CHICKEN BREAST MEDALLIONS, MUSHROOMS, THYME CREAM SAUCE,
BOCCONCINI

MAINS SERVED WITH MIXED LEAF AND ROCKET AND PARMESAN SALADS

MENU C

ANTIPASTO DELI BOARD

ITALIAN CURED MEATS, SPECIALITY CHEESES, MIXED OLIVES, SUN BLUSH TOMATOES,
SEAFOOD AND CHAR GRILLED VEGETABLES WITH WOOD FIRED BREAD

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BRAISED RANGE RABBIT TUSCAN CABBAGE, CHARRED EGGPLANT, TRUFFLE OIL
AND HOUSE MADE POTATO GNOCCHI

HAND MADE SWEET POTATO AND GORGONZOLA RAVIOLI, FOREST MUSHROOMS,
BABY LEAF SPINACH, BEURRE NOISETTE AND WALNUTS (V)

POLLO ALLA CACCIATORE CHAR GRILLED CHICKEN MEDALLIONS, LA BOQUERIA CHORIZO,
SPANISH ONION, PROVENÇAL SAUCE AND TORN BOCCONCINI (GF)

SAFFRON SEAFOOD RISOTTO WITH THE DAY'S FRESH LOCAL FISH, ATLANTIC SALMON,
PRAWNS, NZ LITTLE NECK CLAMS, OLIVES, CAPERS AND WILD ROCKET
MAINS SERVED WITH MIXED LEAF AND ROCKET AND PARMESAN SALADS