

MENU 1

FOR THE TABLE

Barretts Bread

ENTRÉE – INDIVIDUAL TASTING PLATE

Lamb Kofta with Minted Yoghurt
Smoked Salmon & Spinach Roulade with Chive Crème Fraîche
Grilled Asparagus with Hollandaise
Pork Rilette with Onion Jam and Crostini

MAIN COURSE

Herb Chicken Breast on Sautéed Potatoes
with Sun-dried Tomato Butter and Grain Mustard Sauce

Green Salad for the Table

DESSERT

Rich Chocolate Tart
with Cinnamon Ice Cream and Raspberry Coulis

Coffee and Biscuits

**Your Choice of any Two Courses from the Above Menu
\$50 per Person**

**Three Course Menu
\$60 per Person**

**Add an Extra Main Course as an Alternate Drop
\$65.00 per Person**

Please Select One of the Following

Grilled Fish Fillet Served with Sweet Potato Mash,
Spinach Cake and a Lemon Beurre Blanc

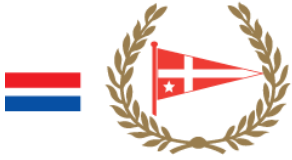
or

Peppered Scotch Fillet Steak with Pea Puree,
Braised Red Cabbage and a Port Wine Jus

***A Pre-Ordered Vegetarian Main Course Option is Available
Please Advise How Many Vegetarians Attending Prior to your Function***

Sweet Potato and Feta Tart with a Pistachio Sauce





MENU 2

FOR THE TABLE

Barretts Bread

ENTRÉE – INDIVIDUAL TASTING PLATE

Please Select One of the Following

Salmon Gravlax with Fresh Horseradish
Oyster Shot

Scallop on Wakame Seaweed Salad with Wasabi Mayonnaise
Grilled Prawns on Fragrant Rice with Lime Dressing

or

Lamb Kofta with Minted Yoghurt
Smoked Salmon & Spinach Roulade with Chive Crème Fraîche
Grilled Asparagus with Hollandaise
Pork Rilette with Onion Jam and Crostini

MAIN COURSE

(Alternate Drop)

Grilled Fish Fillet Served with Sweet Potato Mash,
Spinach Cake and a Lemon Beurre Blanc

or

Peppered Scotch Fillet Steak with Pea Puree,
Braised Red Cabbage and a Port Wine Jus

Green Salad to the Table

DESSERT

Classic Lemon Tart
with Confit of Oranges and Honey Yoghurt

Coffee and Biscuits

Three Course Menu as above with Alternate Drop in Main Course

\$70.00 per Person

Add an Extra Main Course, Table Orders Taken (Main Course Only)

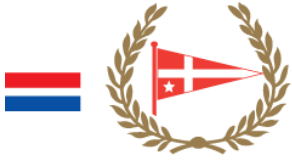
\$75.00 per Person

Please Select One of the Following

Herb Chicken Breast on Sautéed Potatoes
with Sun-dried Tomato Butter and Grain Mustard Sauce

or

Oven Roasted Lamb Rack served with Bacon,
Vegetable Braise and a Thyme & Honey Jus



MENU 3

FOR THE TABLE

Barretts Bread

**ENTRÉE – INDIVIDUAL TASTING PLATE
(Alternate Drop)**

Salmon Gravlax with Fresh Horseradish
Oyster Shot

Scallop on Wakame Seaweed Salad with Wasabi Mayonnaise
Grilled Prawns on Fragrant Rice with Lime Dressing

or

Lamb Kofta with Minted Yoghurt
Smoked Salmon & Spinach Roulade with Chive Crème Fraîche
Grilled Asparagus with Hollandaise
Pork Rilette with Onion Jam and Crostini

MAIN COURSE

Orders Taken for Main Course

Peppered Scotch Fillet Steak with Pea Puree,
Braised Red Cabbage and a Port Wine Jus

or

Herb Chicken Breast on Sautéed Potatoes
with Sun-dried Tomato Butter and Grain Mustard Sauce

or

Grilled Fish Fillet Served with Sweet Potato Mash,
Spinach Cake and a Lemon Beurre Blanc

DESSERT

(Alternate Drop)

Individual Crème Brûlée with Pistachio Nougat
and Bourbon Ice Cream

or

Soft Centered Chocolate Pudding with Peanut Brittle Ice Cream

Coffee and Biscuits

**Three Course Menu as above with Alternate Drop Entrée and Dessert,
Orders Taken for Main Course
\$80.00 per Person**

**Add a Cheeseboard for the Table
\$100.00 per Platter**