



MENU 1 / \$68 per person

**MENU 1 - AVAILABLE FOR LUNCH EVENTS - SATURDAY TO THURSDAY ONLY
(NOT AVAILABLE IN THE EVENING OR FRIDAY LUNCH)**

CANAPÉS ON ARRIVAL

Mini Gruyère Cheese & Thyme Tartlets (V)
Polenta Bites w/ Chilli Tomato Jam (V)

SHARED ENTRÉE

MUST Charcuterie Plate
Black Olive Tapenade (V)
Baguette

MAIN COURSE (Choose 2 Mains only – Additional \$8 per person will be charged for each extra Main choice)

Mount Barker Free Range Turkey Fillet wrapped w/ Pancetta, Pumpkin Risotto, Madeira Jus
or
Grilled Salmon Fillet, Potato Purée, Avocado & Cucumber Salad, Chive Beurre Blanc
or
Slow- Braised Butterfield Beef Rib, Creamy Potato Pie, Red Wine Jus
or
Warm Torbay Asparagus & Brie Tart, Frisee Salad, Organic Grape Glaze (V)

CHEESE

Two Cheeses by Blue Cow, Sourdough Baguette, Plum Paste
(to share)

Coffee & Raisin Biscotti

WINES

Required 10 days prior to event to ensure your selections can be accommodated
WINES CHARGED "On Consumption"
We recommend choosing 1 x Sparkling or Champagne, 2 x Whites and 2 x Reds

EVENT DETAILS

- *Final numbers confirmed 2 days prior to event, we will charge for confirmed numbers
- *Dietary Requirements are required 7 days prior to event
- *No workings or costs will be shown on your final printed menu
- *All bills must be settled on the day of your event
- *Menu items are subject to change due to seasonal variations & produce availability



MENU 2 / \$83 per person / \$77 without Canapés

CANAPÉS ON ARRIVAL

Gruyere Croquettes, Tomato Confit (V)

Polenta Bites w/ Chilli Tomato Jam (V)

ENTRÉE (Choose 2 Entrees – Additional \$6 per person will be charged for each extra Entree choice)

Citrus Cured Ocean Trout, Dill & Grain Mustard Vinaigrette

or

Mount Barker Chicken Liver Parfait, Champagne Jelly, Toasted Brioche

or

Warm *Over the Moon* Organic Feta Tart, Frisée & Hazelnut Salad, Cabernet Dressing (V)

MAIN COURSE (Choose 2 Mains only – Additional \$8 per person will be charged for each extra Main choice)

Chargrilled Beef Sirloin (medium rare), Creamy Potato Pie, Frisée, Tomato & Black Olive Salad

or

Seared Salmon Fillet or Grilled Pink Snapper (as available), Exmouth Scallop Brandade, Lemon Beurre Blanc

or

Roasted Duck Breast, Beetroot Risotto, Orange Salad

or

Pumpkin Ravioli, Ringwoud Goat Blanc, Red Capsicum Coulis, Sage Butter (V)

DESSERT

Warm Cherry & White Chocolate Clafoutis, Vanilla Ice Cream (V)

or

Citrus Crème Brulée, Raspberry Sorbet, Sesame Snap (V)

Coffee & Raisin Biscotti

TO FINISH

Cheese Plate to Share: 3 Cheeses by *Blue Cow Cheese Co.* Sourdough Baguette, Lavosh Crackers, Plum Paste, \$35 per plate; suggest one plate for 6 to 8 guests (V)

or

Valrhona Chocolate-Cognac Truffles, a decadent way to finish \$6 each (V)

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MENU 3 / \$93 per person / \$87 without Canapés

CANAPÉS ON ARRIVAL

Shark Bay Scallop Tartlet, Salsa Verde (V)

Roquefort Cheese Tartlet, Grilled Pear (V)

ENTRÉE (Choose 2 Entrees only – Additional \$6 per person will be charged for each extra Entree choice)

Mount Barker Chicken Liver Parfait, Champagne Jelly, Toasted Brioche

or

Creamy Shellfish Bisque with North West Scallops & Cognac

or

Twice-Baked Tiger Prawn Souffle, Chive Beurre Blanc

or

Pumpkin & Feta Cheese Ravioli, Sage Butter, Red Pepper Coulis (V)

MAIN COURSE (Choose 2 Mains only – Additional \$8 per person will be charged for each extra Main choice)

Chargrilled Beef Fillet (medium rare), Caramelised Onion Risotto, Pickled Beetroot,

Pancetta & Watercress Salad, Shiraz Jus

or

Grilled Pink Snapper or Barramundi Fillet (as available), Paris Mash, Broccolini, Chive Butter

or

Velvet –Cooked Chicken Breast with Thyme & Lemon, Truffle Oil Mash, Torbay Herb Salad, Organic Grape Glaze

or

Middle Eastern Spiced Eggplant Pastilla, Roast Pumpkin, Almond & Parsley Salad, Organic Grape Glaze (V)

DESSERT (Choose 2 Desserts only – Additional \$6 per person will be charged for each extra Dessert choice)

Warm Cherry & White Chocolate Clafoutis, Vanilla Ice Cream (V)

or

Chocolate Delice, Hazelnut Praline Crème (V)

or

Citrus Crème Brulée, Raspberry Sorbet, Sesame Snap (V)

TO FINISH

Cheese Plate to Share: 3 Cheeses by *Blue Cow*, Sourdough Baguette, Lavosh Crackers, Plum Paste, \$35 per plate; suggest one plate for 6 to 8 guests (V)

or

Valrhona Chocolate-Cognac Truffles, a decadent way to finish \$6 each (V)

Coffee & Raisin Biscotti

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MENU 4 / \$101 per person / \$95 without Canapés

CANAPÉS ON ARRIVAL

Salmon Brandade Tartlet, Salsa Verde
Gruyere Croquettes, Tomato Confit, White Anchovies (V)

ENTRÉE

Grilled Fremantle Scallops on the ½ Shell, Crispy Black Pig Bacon, Pea Purée, Organic Grape Glaze
or
Duck Liver Parfait w/ Porcini Mushrooms, Sourdough Toast
or
Pumpkin & Feta Cheese Ravioli, Sage Butter, Red Pepper Coulis (V)

MAIN COURSE (Choose 2 Mains only – Additional \$8 per person will be charged for each extra Main choice)

Chargrilled Beef Fillet (medium rare), Slow Braised Beef Cheek Pie, Truffle Oil Mash
or
Grilled Pink Snapper or Barramundi Fillet (as available) Seared Shark Bay Prawns, Cauliflower Purée, Vermouth Beurre Blanc
or
Seared Lamb Loin, Parsley Crust, Red Cabbage Braise, Paris Mash, Cabernet Jus
or
Middle Eastern Spiced Eggplant Pastilla, Roast Pumpkin, Almond & Parsley Salad, Organic Grape Glaze (V)

DESSERT (Choose 2 Desserts only – Additional \$6 per person will be charged for each extra Dessert choice)

Must Bombe Alaska, with Fresh Berries & Strawberry Coulis (V)
or
Chocolate Delice, Hazelnut Praline Crème (V)
or
Citrus Crème Brulée, Raspberry Sorbet, Sesame Snap (V)

TO FINISH

Cheese Plate to Share: 3 Cheeses by *Blue Cow*, Sourdough Baguette, Lavosh Crackers, Plum Paste
\$35 per plate, suggest one plate for 6 to 8 guests (V)
or
Valrhona Chocolate-Cognac Truffles, a decadent way to finish \$6 each (V)

Coffee & Raisin Biscotti

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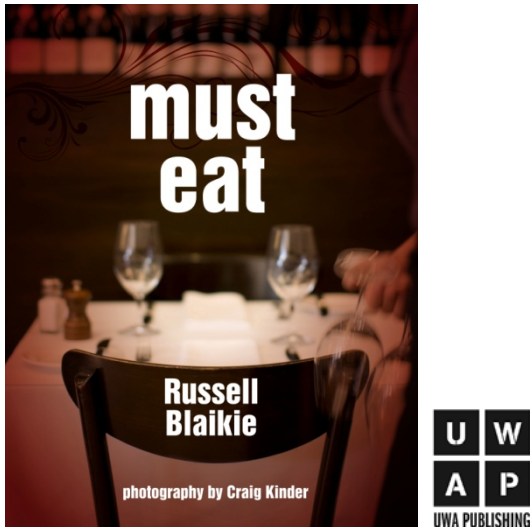
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'must eat' Tasting Menu \$95/ Matched With Wines \$160

and... for the perfect gift to your corporate clients, why not include a personally signed copy of must eat by Russell Blaikie. Russell will talk your guests through the menu, and the inspirations and ideas behind each dish...a fabulous food and wine experience! \$50 per copy...



Released October 2010

EXAMPLE MUST EAT TASTING MENU:

Organic Over the Moon Feta & Thyme Tartlets

White Anchovies with Gruyere Croquettes

Albany Rock Oysters Natural, Shallot Vinegar

Ruinart Blanc de Blanc NV

Singlefile Estate 'Reserve' Sauvignon Blanc/Semillon 2010, Denmark, Western Australia

Chicken Liver Parfait, Grenache Jelly, Melba Toast

Adega Valmiñor Albariño 2009, Rias Baixas, Spain

Citrus Cured Ocean Trout, Dill & Grain Mustard Dressing

Helm 'Premium' Riesling 2010, Murrumbateman, Canberra District, ACT

Rotisserie Jarrahdene Pork Cutlet, Pumpkin & Parmesan Mash, Torbay Herb Salad

Eldridge Estate Pinot Noir 2008, Mornington Peninsula, Victoria

Butterfield Beef Cheek Ravioli, Wild Mushroom Crème, Truffle Oil

Di Majo Norante Sangiovese 2008, Molise, Italy

Orange and Vanilla Crème Brulée, Raspberry Sorbet, Sesame Snap

The Yard Botrytis Riesling 2010, Frankland River, Western Australia

Coffee & Raisin Biscotti

(matched wines 75ml pours)

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