

Pit Down Menu

2 COURSE \$43 3 COURSE \$55
MINIMUM 50 GUESTS•

ENTREE

Saffron & arancini, roast garlic aioli
Lemon risotto, calamari, leek ash
Turmeric roasted cauliflower, pomegranate labne, pine nut
d dukkah raisins
Beef carpaccio, mustard cream, wild rocket, parmesan

MAINS

Confit Atlantic salmon, potato, egg & watercress salad, salsa Verde
Slow braised beef shank, Paris mash, crispy kale, horseradish cream
Roast chicken breast, bearnaise sauce, mushy peas & smoked bacon
Crispy pork belly, chorizo & polenta chips, wilted spinach & romesco

DESSERT

Vanilla bean panna cotta, mixed berry compote
Sticky date pudding, miso butterscotch, vanilla ice cream
Nutella crepes, toasted coconut, mascarpone
Creme caramel, drunken prunes

(Alternate drop option)

