



## Plated Menus

*Available for Lunch and Dinner (Including Alternate Main Course, Tea & Coffee)*

## Three Course

(One Entrée/Alternate Mains/Petit fours)

Monday – Thursday	<b>\$60.00 per person</b>
Friday	<b>\$62.00 per person</b>
Saturday & Sunday	<b>\$64.00 per person</b>

Alternate Entrée Service additional  
**\$1.00 per person**

Premium Mains additional  
**\$5.00 per person**

Plated Dessert additional  
**\$1.00 per person**

Additional Pre-Dinner Canapés  
(Chefs selection of two canapés)  
**\$5.00 per person**





## Entrée – Hot

**Black Angus Beef**  
*Served on creamy wild mushroom risotto,  
mascarpone, basil oil*

**Confit Pork Belly**  
*Salad of charred broccoli apple, capers, greens*

**Handmade Potato Gnocchi**  
*Slow braised lamb, Mediterranean chargrilled  
vegetables*

**Beetroot and Pancetta Risotto**  
*Marinated fetta, spinach*

**Pumpkin Parmesan**  
*Velouté soup, kale chips*

**Spaghetti Alla Chitarra**  
*Plum & tomato puree, olive oil, basil pesto*





## **Entrée - Cold**

**Chargrilled Calamari**  
*Heirloom tomato, rocket, scallion dressing*

**Thai Beef Salad**  
*Sweet and sour tangy sauce, Asian greens*

**Crispy Chicken Salad**  
*Tangy Mango puree, coriander, mint*

**Melon Gazpacho**  
*Tomato, water melon, courgette, chilli salsa*

**Cold Soba Noodles**  
*Pickled mushrooms, zucchini fritters, sesame soya dressing*





## Main Course

Gippsland Slow Cooked Beef  
*Charred kale, blackened onion puree, creamy mash*

The Grand Special Beefsteak  
*Warm pumpkin potato fritters, mushroom jus*

Moroccan Chicken  
*Spiced infused chicken breast, tabbouleh salad, romesco salsa, fried cauliflower*

Grilled Chicken Breast  
*Crushed sweet potato, cauliflower couscous, harissa capsicum puree, mint yogurt*

12-hour Lamb Shoulder  
*Grandma pickles, broccoli puree, mixed beans*



**Premium Mains** (additional \$5.00 per person)

Cumin Spiced Slow Cooked Beef  
*Heirloom tomato, carrot puree, mustard pickles,  
marble potatoes*

Steak Au Poivre  
*Fermented vegetables, crispy potato straw,  
pepper sauce*

Victorian Lamb Rump  
*Balsamic glazed, fondant potato, sautéed kale,  
port wine sauce*

Chargrilled Salmon  
*Pickle red cabbage, daikon, green tea powder,  
white miso*

Corn Fed Chicken  
*Leeks, potato fondue, balsamic glaze,  
caramelised carrot*

Honey Lavender Duck  
*Red cabbage puree, beets, daikon, pan jus*





**Vegetarian Main Courses** - Please choose one in addition to your Main course selections

**Chargrilled Pumpkin**  
*Feta cheese, pesto stack*

**Ricotta Cannelloni**  
*Spinach, tomato reduction, parmesan*

**Potato Gnocchi**  
*Spring peas, fried shallots, mushrooms, butter sauce*

**Vegetable Stack**  
*Roasted chef's special vegetables, marinated feta, micro salad*



## SCHOOLS PLATED MENU 2018



### **Dessert**

Chef's selection of petit fours on a three-tier stand per table

### **Plated Desserts** (additional charge \$1.00 per person)

Earl Grey Cheesecake  
*Ginger crumbed, sugar crystals*

Warm Orange and Almond Pudding  
*Orange star anise sauce, sweet mascarpone*

Coconut Panna cotta  
*With mango coulis, mint*

Espresso Bavarois  
*Chocolate and hazel nut soil, salted caramel butter*

Vanilla Financier  
*Milk chocolate and orange mousse, crumbed brownie, mixed berries*

Sticky Date Pudding  
*Dulce de Leche, passionfruit, fluid gel candied pistachio*



## OPTIONAL EXTRAS

### Platters

**Dip Platter** **\$3.00 per person**

*Chef's special Trio of dips served with warm home-style bread*

**Antipasto Platter** **\$5.00 per person**

*Calamata olives, marinated feta, roasted capsicum, variations of cold meats and pickles*

**Seafood Platter** **\$15.00 per person**

*Calamari, Australian cooked prawns, chilli lime marinated black mussels, smoked salmon, Oysters*

**Cheese Board** **\$10.00 per person**







**Additional Side Dishes - \$20.00 per table**  
*(Choice of one, served in bowl to table)*

Broccoli, salted ricotta, roasted red onion jam  
(V)(GF)

Duck fat roasted potatoes, garlic and rosemary  
(GF)

Local green beans, slow cooked shallots and  
tarragon (V)(GF)

Cauliflower Leek and Cheese Bake

Vegan mixed grain salad

Cretan salad, cucumber, tomato, onion and feta  
cheese, barley rusks

Rosemary flavoured baked potato





## **SCHOOLS BEVERAGE PACKAGE**

*Four ½ Hour Package - \$15.00 per person*

Rockbase Vineyard Chardonnay (SA)

Rockbase Vineyard Shiraz (SA)

The Accomplice Moscato (NSW)

Cascade Premium Light

Assorted Soft Drinks and Juice

