



Boardroom Luncheon Menu 2020

entrée

seared shichimi scallops, asparagus, pickled cucumber and radish, wasabi mayonnaise (gf, df)
burrata and heirloom tomato salad, roasted chickpeas and aged balsamic (gf)
confit duck leg, kipfler potatoes, caramelised onions, rocket and goats cheese (gf)
poached chicken, mixed lettuce and herb salad, prosciutto and cranberries (gf, df)
blue cheese and sweet onion tart, rocket fig and walnut salad
tuna tartare with blood orange and wonton crisps (df)

main course

sirloin, spinach, sobrassada potatoes and chimichurri (gf, df)
salt bush lamb rump, santorini salad, lemon yoghurt and jus (gf)
eye fillet, rosemary roasted potatoes, mixed mushrooms and jus (gf)
chipotle chicken breast, roast corn, cherry tomato and tarragon salad (gf, df)
coral coast barramundi, roast lemon fregola salad and lemon beurre blanc (df)
tasmanian salmon, kipfler, watercress and hazelnut salad, honey mustard dressing (gf)
spanner crab, rice noodles, asian vegetables, herbs and nauc cham topped with grilled prawns (gf, df)

dessert / cheese

fine cheeses, roasted nuts, quince paste and lavosh
date cake and meringue smash with vanilla cream and salted caramel sauce
raspberry and white chocolate panna cotta with raspberry coulis and biscotti
flourless chocolate cake, toasted coconut, vanilla bean ice-cream and frangelico
buderim ginger and apple anzac pie with double cream
choc caramel crème de pot, crème fraiche

prices

all prices exclude 10% gst

set menu for ten or more guests:

two courses \$55 pp

three courses \$66 pp

includes complimentary hand made petits fours

alternate drop: \$5 surcharge per person per course

meals are prepared on site (on site kitchen required); chef provided at \$60 per hour
extra hire equipment may be required

boardroom waiters are provided at \$50 per hour each (three hour min.)

*please contact us for weekend and public holiday rates

table arrangements, china, glassware, cutlery etc can be arranged at competitive rates
pricing subject to change without notice

payment: terms are cod

seven day accounts with payment by eft or cheque can be arranged for return customers

most dietary requirements can be catered for with advance notice

*All food is produced on equipment that also handles nuts, soy, gluten, seafood,
crustaceans, seeds, oils and eggs - a total absence of these cannot be guaranteed