

ROSE GOLD

G R O U P D I N I N G M E N U

..... \$45 PP

ROASTED GARLIC FOCCACIA

.....

CHARGRILLED CHICKEN BREAST

CREAMY MASH, ASPARAGUS, BLISTERED TOMATOES, HERB VELOUTE

OR

TERIYAKI SALMON FILLET

SAFFRON SUSHI RICE, GINGER GLAZED BOK CHOY

OR

VEGO MIXED GRILL

HEIRLOOM CARROTS, EGGPLANT, SWEET POTATO, CHARRED ONION, LEEK & CORN FRITTER

OR

SLOW ROASTED PORTERHOUSE

HEIRLOOM VEGETABLES, ROSEMARY & SEA SALT BAKED POTATOES AND RED WINE JUS

.....

CHEF'S ASSORTED DESSERT BOARD

the maid

WHITE GOLD

G R O U P D I N I N G M E N U

..... \$55 PP

ROASTED GARLIC FOCCACIA

.....

DUCK SPRING ROLLS

ASIAN SALAD, HOISIN SAUCE

OR

CRUMBED KANGAROO ISLAND HALOUMI

CHARRED LEMON, BUSH TOMATO CHUTNEY

.....

TERIYAKI SALMON FILLET

SAFFRON SUSHI RICE, GINGER GLAZED BOK CHOY

OR

VEGO MIXED GRILL

HEIRLOOM CARROTS, EGGPLANT, SWEET POTATO, CHARRED ONION, LEEK & CORN FRITTER

OR

SLOW ROASTED PORTERHOUSE

HEIRLOOM VEGETABLES, ROSEMARY & SEA SALT BAKED POTATOES AND RED WINE JUS

OR

CHARGILLED CHICKEN BREAST

CREAMY MASH, ASPARAGUS, BLISTERED TOMATOES, HERB VELOUTE

.....

CHEF'S ASSORTED DESSERT BOARD TO THE TABLE

OR

ASSORTED CHEESE BOARD TO THE TABLE

the maid

PLATINUM

GROUP DINING MENU

..... \$75 PP

THE MAID'S SHARE BOARD

OYSTERS, YAKITORI SKEWERS, ARANCINI, HALOUMI, DOUBLE SMOKED HAM, MARINATED OLIVES, MARINATED FETA, TOASTED SOUR DOUGH

.....

DUCK SPRING ROLLS

ASIAN SALAD, HOISIN SAUCE

OR

CRUMBED KANGAROO ISLAND HALOUMI

CHARRED LEMON, BUSH TOMATO CHUTNEY

.....

TERIYAKI SALMON FILLET

SAFFRON SUSHI RICE, GINGER GLAZED BOK CHOY

OR

VEGO MIXED GRILL

HEIRLOOM CARROTS, EGGPLANT, SWEET POTATO, CHARRED ONION, LEEK & CORN FRITTER

OR

SLOW ROASTED PORTERHOUSE

HEIRLOOM VEGETABLES, ROSEMARY & SEA SALT BAKED POTATOES AND RED WINE JUS

OR

MURRAY VALLEY PORK BELLY

BRAISED IN CIDER WITH CRISPY KALE, APPLE JUNIPER CHUTNEY

OR

CHARGRILLED CHICKEN BREAST

CREAMY MASH, ASPARAGUS, BLISTERED TOMATOES, HERB VELOUTE

.....

CHEF'S ASSORTED DESSERT BOARD • ASSORTED CHEESE BOARD

the maid