

Peter Ford

Catering



DINNER MENU

*This innovative format allows you to choose the menu you want, in the size you want
(entrée, main, dégustation)*

VEGETARIAN

Hand-made potato gnocchi, Taleggio, fried sage, shaved truffle*

Roasted Spring Creek organic beetroots, Meredith goat's cheese, asparagus*,
balsamic dill dressing, crispy shallots

David & Lisa's heirloom carrots - confit, gel, puree, olive oil pudding

Scotchman's Lead mushrooms- intense consommé, gel, crumbs, chawanmushi

Confit fennel, charred onions, spring peas, herb salad, egg yolk dressing

FISH & SEAFOOD

Confit ocean trout, smoked scallops, Salt Kitchen guanciale, avocado mousse

Butter poached Moreton Bay bug, confit leeks, cauliflower puree, truffle*

King prawn char grilled, pan fried snapper, steamed mussels, "bouillabaisse" sauce

Blue eye trevalla, smoky grilled octopus, romesco sauce, fennel pollen potato

Pan seared Hokkaido scallops, spanner crab salad, cucumber gel, smoked garlic
pearl

Cold smoked kingfish, beetroot relish, pickled cucumber, scampi caviar*, onion
mousse, nasturtium

Simply salmon - crisped Tassie salmon, pommes Anna, asparagus* sorrel sauce

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MEAT, POULTRY, GAME

Glen Greenock lamb pithivier, glazed Spring Creek organic root vegetables, green peas & lamb shiraz jus

Roasted whey brined chicken fillet, Mt Zero green lentils, cured pork belly, confit heirloom carrots

Beetroot cured lamb rump, beetroot braised neck, fennel pollen fraiche, lamb fat potato, pickled fennel, beet tops

Crispy fried quail, dukkah, smoky baba ghanoush, pomegranate dressing, coriander

Chargrilled Sher wagyu topside, chimichurri, sweet potato fondant, beans, smoked almonds and puffed quinoa

Waubra Prime lamb rack, caramelised eggplant, green peas, basil crumb, preserved lemon & lamb jus

Dry aged duck breast, celery purée, apple radicchio, beetroot balsamic pearls, hazelnut tuille

Waubra Prime beef fillet, Bob's Yorkshire pudding, beef fat and rosemary potato, English spinach, mushrooms & caramelised onions

Crispy skinned pork belly with sage and pepper, hazelnut anchovy broccolini, creamed cauliflower & potato

Roasted Mt Doran venison hind, Spring Creek cauliflowers, Dutch Cream skordahlia

Parmesan crusted rabbit loin, lemon caper and sage braised leg ravioli, charred spring onion, lemon beurre blanc

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DESSERT

Chocolate cremeux tart, walnut & coriander seed soil, earl grey ice-cream, orange and liquorice sauce

Our house made Inglenook milk and cream ricotta, strawberries, raspberries, almond & honey praline

Flourless almond torte, poached Hopeton St quince, crème fraiche ice-cream, goat's milk caramel, filbert brittle

Coconut parfait, caramelised pineapple, lime dust, pineapple crisp, passionfruit banana jam

Rhubarb mille feuille, cinnamon ice cream, confit caramelised apple

Stone fruit medley - peaches, nectarines, cherries, poached, roasted, pureed & jellied, basil ice cream, milk skin

**Seasonal availability*

2 matching canapés, 2 courses
\$ 65.00 per person (ex. GST)

2 matching canapés, 3 courses
\$ 78.00 per person (ex. GST)

2 matching canapés, menu degustation (4 courses)
\$ 93.60 per person (ex. GST)

All selections include house baked sour dough rolls, filtered coffee & loose leaf tea

Mon - Sat prices. Please ask for our Sunday prices.
Minimum numbers apply. Staff prices on application.