

Seated Menus



Seated



DYNAMIC PRICING

Our seated menus are priced based on the main course you select. This allows you to be flexible with the price per person.

TWO COURSE

From \$91 per person

Select one MAIN COURSE to determine your pricing, and add either a ENTRÉE or DESSERT

THREE COURSE

From \$111 per person

Select one MAIN COURSE to determine your pricing, and add an ENTRÉE and DESSERT

ADD SIGNATURE CANAPES ON ARRIVAL

\$18 per person

ALTERNATE SERVICE

\$7.5 per person, per course

Add a second option to be served alternately.

Price is per person and will vary based on the two main dishes selected.

Entree

ROASTED HERITAGE GOLDEN BEETROOT Roasted beetroot puree, asparagus, whipped feta with wattle seed candied hazelnut

ROB'S CAPONATA That's Amore burrata, candied fennel, burrata crisps & tomato oil

SEMI CURED KING SALMON Warrnambool Rock lobster & fennel remoulade, finger lime with shellfish cracker

HIRAMASA KINGFISH Scorched quakes, green curry & coconut dressing, curry leaves & puffed rice

SCORCHED BLACK COBIA Pickled grapes, green chilli, puffed rice & cultured St Davids Dairy buttermilk

SPANNER CRAB King prawns, tamarind, coconut milk gel, wild rice & chilli

POACHED KING PRAWNS Compressed apples, lemon verbena roasted pineapple, radish, shellfish & Geraldton wax dressing

POACHED BENDIGO CHICKEN Beetroot terrine, buttermilk gel & fermented black garlic

DRUNKEN HAZELDENE CHICKEN BREAST Roasted miso mayo, pickled daikon & ginger infused white soy dressing

PARMA HAM WRAPPED CHICKEN Egg, asparagus, black garlic & truffle oil

SLOW COOKED HAZLEDENE CHICKEN Walnut crumb, almond romesco, celeriac remoulade & nasturtium

DUCK PARFAIT TART Smoked & glazed Great Ocean Road Duck, Davidsons plum & beetroot gel with salt & vinegar chicharron crumble

SMOKED GREAT OCEAN DUCK BREAST Goats' curd, Australian macadamia dukkha, compressed watermelon & river mint oil

SALTBUSH LAMB Crispy garlic & saltbush crusted Gippsland lamb loin, parsnip mayonnaise, snow pea tendrils & leek and herb emulsion

SMOKED GIPPSLAND LAMB LOIN Green hummus, pickled cucumber, pistachio dukkha & red shiso

SOI JU BEEF Bass Strait beef, nam jim jeaw, green papaya, chilli, mint, caramel fried peanut & shallots

Mains

ROASTED WYNDHAM BARRAMUNDI BBQ King prawns, risotto, Shirley's XO butter sauce & curry leaves **\$99**

CRISPY SKIN WYNDHAM BARRAMUNDI Confit leek agnolotti, smoked potato, spice tomato & Port Arlington mussel broth **\$99**

SLOW COOKED KING SALMON Southern calamari, kombu butter sauce & black sticky rice **\$103**

ROASTED OTWAY RANGES PORK CUTLET Grilled hispi cabbage & guanciale, caramelised apple & Charcuterie sauce **\$96**

OTWAY RANGES PORK SCOTCH FILLET Davidsons plum glazed, cuttlefish salad & papaya salad with spiced chicharon **\$99**

SMOKED FREE RANGE CHICKEN Desert lime peri peri, spiced carrot puree, carrot fondant & charred onion **\$91**

BENDIGO CHICKEN & TRUFFLE ROULADE Forest mushrooms, parsnip puree, crispy garlic & thyme jus **\$91**

CHICKEN DUO Roasted free range chicken, parmesan crusted & green garlic butter chicken, Paris mash, BBQ leeks with lemon thyme jus **\$91**

HAZELDENE'S CHICKEN BREAST Smokey almond romesco, BBQ leek, smoked potato croquette, pepita seeds & curry leaves **\$91**

ORANGE GLAZED ROASTED DUCK BREAST Sweet potato & orange puree, pickled grapes, mandarin gel & brandy jus **\$98**

ROARING FORTIES LAMB DUO Lamb cutlet, crusted braised lamb belly, sunflower & mint jelly **\$102**

GIPPSLAND LAMB RUMP Macadamia crust, watercress puree, polenta & lamb jus **\$99**

ROASTED BEEF EYE FILLET 'Café de Paris' butter, celeriac puree, Ali Farms kale & red wine **\$102**

GRILLED BASS STRAIT BEEF EYE FILLET Smoked radicchio & PX ox cheek, parsnips, walnut & coco nib & fermented black garlic jus **\$102**

GIPPSLAND BEEF DUO Eye fillet, braised short rib, pea puree, charred onion & whiskey jus **\$102**

CHARGRILLED BEEF EYE FILLET Crispy dauphinoise chips, King brown mushroom, caramelised onion & pepper sauce **\$102**

Prices listed are for TWO courses (Entrée and Main or Main and Dessert).

For THREE courses, add an additional \$20 per person

Dessert

'BANOFFEE' Banana biscuit, salted caramel, banana compote, vanilla Chantilly & salted caramel gelato

'COCONUT ROUGH' Roasted coconut, milk chocolate creme brulee, coconut parfait with rum & lime gel

BURNT HONEY PARFAIT Raspberry, butter crumbs, caramelised honey creme brulee & honey tuille

CARAMELISED "SALTED & BUTTERED" POPCORN St Davids Dairy buttermilk sponge, salted caramel, vanilla bean cream & burnt butter gelato

DARK CHOCOLATE & BOSC PEAR FLAN Poached pear, chocolate flan, raspberry rosella jus, pear cream & chocolate mousse

'SUMMER' PUDDING Almond biscuit, seasonal berry cremeux, sour cherry sorbet & raspberry gel

SIGNATURE 'NOIR' CHOCOLATE CAKE Rich chocolate, sacher biscuit, mandarin marmalade, whipped chocolate ganache & apricot sorbet

PASSIONFRUIT TRIFLE Passionfruit lychee jelly, lemon sponge, vanilla bean mousse, passionfruit curd & fresh berries

STRAWBERRY ROMANOV Grand Marnier mousse, macerated strawberries, strawberry meringue & Gippsland yoghurt cream

MCG CHOCOLATE MOUSSE Signature chocolate, gingerbread, gingerbread creme brulee & French vanilla bean ice cream

ST DAVID DAIRY BUTTERMILK & CITRUS PANNACOTTA Mandarin basil gel, lime sponge, vanilla chantilly, Yarra Valley raspberries & toasted butter crumbs

MEDJOOL DATE CAKE Guinness glazed, caramel milk chocolate mousse, salted caramel, Milo crumble & Bailey's gelato

PEACH MELBA Peach compote, blood peach mousse, raspberry gel, vanilla gelato & toasted almond biscuit

YARRA VALLEY RASPBERRY CHEESECAKE White chocolate & mascarpone cheesecake, raspberry coulis, vanilla sable & fresh raspberries

MACADAMIA SNICKERS Roasted macadamia caramel, milk chocolate mousse, cocoa biscuit, caramelised peanut gelato & chocolate shards

Dessert Jars

\$16 per person

COCONUT ROUGH Roasted coconut biscuit, milk chocolate mousse, coconut cream

STRAWBERRY ROMANOV Grand Marnier mousse, macerated strawberries, strawberry meringue & Gippsland yoghurt cream

SIGNATURE 'NOIR' CHOCOLATE CAKE Rich chocolate, sacher biscuit, mandarin marmalade, whipped chocolate ganache

MCG CHOCOLATE MOUSSE Signature chocolate, gingerbread, gingerbread creme brulee

PASSIONFRUIT TRIFLE Passionfruit lychee jelly, lemon sponge, vanilla bean mousse, passionfruit curd & fresh berries

CARAMELISED "SALTED & BUTTERED" POPCORN St Davids Dairy buttermilk sponge, salted caramel, vanilla bean cream



Shared to the table

\$145 per person

VICTORIAN CHARCUTERIE & ANTIPASTO

Victorian cold meats, terrine, Mount Zero olives, chickpea hummus
Marinated seasonal vegetables, bocconcini, focaccia, Rustica breads
Local cheeses, lavosh, quince paste, dried fruits, grapes & muscatels

FROM THE OCEAN

Australian King prawns, lemon & lime, Marie rose sauce
House smoked salmon, celeriac & hot mustard remoulade
Assorted sushi, sashimi & nigiri served with soy, wasabi & pickled ginger

MAIN (SELECT TWO)

Black Opal Wagyu beef cap, Otway mushrooms, wood fired leeks, red wine jus
Chateaubriand, Bass Strait beef, confit garlic, green beans, red wine jus
Beef Tomahawk, Bass Strait Pure grassfed beef, confit garlic, green beans, red wine jus with chimmi churri, horseradish & mustards (+\$15pp)
Roasted Otway pork 'porchetta' | fennel & garlic, quince & Granny Smith apple sauce
Hazeldene chicken galantine | sweetcorn, roasted onions & wattle seed chicken jus
Smoked Roaring Forties lamb shoulder | salt bush, garlic, chickpea puree
Baked King salmon | heritage tomato sauce vierge, Mount Zero olive oil & fine herbs
Crispy skin Wyndham barramundi | fermented leek emulsion & fennel salad

SIDES (SELECT TWO)

Roasted kipfler potatoes | coconut ranch dressing | fried saltbush.
Oven roasted carrots | harissa hummus | dukkha.
Fried cauliflower | golden raisin agrodolce | fine herbs
Roasted winter root vegetables | fragrant red chimichurri.
Kale and red cabbage slaw | honey and yoghurt dressing | hazelnut crumb.
Roasted pumpkin tabouleh | buckwheat | pumpkin | goats' cheese | pepitas

FINISHED WITH (SELECT THREE)

Passionfruit tart | mango & passionfruit glaze
Mini pavlova, compressed berries, vanilla Chantilly
Pannacotta verrine | textures of berries
Choux bun | pistachio crème diplomat & cherry
Chocolate brownie | 'peanut butter & jelly' – peanut butter ganache, raspberry gel & peanut praline
Smore's | Sable Breton, dulce de leche, whipped chocolate & torched marshmallow

Served from the buffet

\$130 per person

VICTORIAN FARMERS TABLE

Local artisan cured meats, hand crafted terrines and parfait, Barkly Smokehouse Grandmothers ham, pickled mustard & soft rolls

Accompanied by That's Amore cheese, burrata, stracciatella, buffalo mozzarella, Mt Zero olives, seasonal dips, roasted & marinated vegetables Served with focaccia, Scottish burnt rolls, Australian cultured butter

AUSTRALIAN SEAFOOD BAR

AUSTRALIAN KING PRAWNS Lemon, lime, Marie Rose sauce

FRESHLY OPENED PACIFIC OYSTERS Native lime mignonette

HOT BUFFET (SELECT THREE)

SLOW ROASTED OTWAY RANGES PORK SHOULDER Spiced apple chutney

ROAST PORK BELLY 'PORCHETTA' Chestnut & sage farce

HERB & MUSTARD SEED CRUSTED BEEF SIRLOIN Yorkshire pudding & gravy

SLOW ROASTED WAGYU BEEF RUMP Black garlic & rosemary glaze

ROSEMARY & GARLIC ROASTED LEG OF LAMB Smoked lamb gravy

SMOKED ROARING FORTIES LAMB SHOULDER Garlic & preserved lemon labneh

CHAR GRILLED BENDIGO CHICKEN Peri peri sauce

WOOD ROASTED CHICKEN Chipotle BBQ sauce & pickles

BUTTERMILK FRIED CHICKEN Hot sauce & ranch dressing

Served with salsa verde, chimmi churri, mustards, roasted onion jus

HOT SIDES (SELECT TWO)

CHAT POTATOES Garlic, lemon & rosemary

CRUSHED KIPFLER POTATOES Garlic & herb butter

DUCK FAT ROASTED RUSSET BURBANK POTATOES garlic & herbs

MAPLE ROASTED PUMPKI, goats' cheese & spiced pepitas

GLAZED HEIRLOOM CARROTS Buffalo ricotta, burnt honey & lemon dressing

ROASTED WINTER ROOT VEGETABLES Salsa verde

CARAMELISED BRUSSELS SPROUTS green peas, pancetta, chestnuts & tarragon

GREEN PEAS bacon, onions, lettuce & mint

COLD SIDES (SELECT TWO)

ROASTED BABY FENNEL Agrodolce, radicchio, shallots & parmesan

BABY GEM SALAD Egg, radishes, herbs & crème fraiche dressing

VANILLA & ORANGE ROASTED HEIRLOOM BEETROOTS Mint labneh, toasted seeds & nuts

CHOPPED SALAD Iceberg, cherry tomatoes, cucumbers, dried olives, oregano, fried pita & lemon

SPICED CAULIFLOWER & COUS COUS Mint, currents, pinenuts & tahini

ROASTED PEAR & ROCKET GORGONZOLA Walnuts & balsamic

DESSERT TABLE

PASSIONFRUIT TART Mango & passionfruit glaze

MINI PAVLOVA Compressed berries, vanilla Chantilly

PANNACOTTA VERRINE Textures of berries

CHOUX BUN Pistachio crème diplomat & cherry

CHOCOLATE BROWNIE Peanut butter ganache, raspberry gel & peanut praline

SMORE'S Sable Breton, dulce de leche, whipped chocolate & torched marshmallow



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