

### Proteins

Slow roasted shoulder of 100% grass-fed Robertson lamb, salsa verde  
 De-boned marinated leg of 100% grass-fed Robertson lamb, wild oregano, lemon  
 Free range Tathra Place chicken roulade, tarragon jus  
 Fillet of Angus beef, cabernet glaze, confit garlic  
 Beer braised Wagyu beef  
 Confit of duck maryland, citrus reduction  
 Slow roasted organic pork, cider glaze  
 Barramundi fillet, red Thai curry sauce  
 Ocean trout, herbed butter  
 Chickpea, tofu, sweet potato + red pepper red curry | VG | DF

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### Sides

Hasselback butternut pumpkin, maple, sunflower seeds  
 Baked eggplant, miso, sesame  
 1:1:1 roasted jacket potato purée  
 Spiced sweet potato, puy lentils, feta  
 Baked Robertson chats with garlic + parsley butter  
 Potato gratin, porcini cream  
 Cucumber, tomato, capsicum, oregano + lemon chunky salsa  
 Wedge lettuce, ranch dressing, crispy pancetta  
 Tandoori roasted heirloom carrots, minted yoghurt  
 Cous cous, zucchini, roasted red pepper, parmesan, basil, evoo  
 Roasted brocolinni, chilli oil, lime  
 Saffron rice pilaf, muscatels  
 Sautéed baby spinach with sesame dressing  
 Buttered green beans, sea salt + pepper  
 Heirloom tomato, buratta, basil oil, balsamic  
 Wild rocket, parmesan + pine nut salad, viniagrette  
 Shaved fennel, radish, orange + dill salad

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### Desserts

Chocolate mousse, vanilla bean cream  
 Tarte tatin, creme anglaise  
 Baked lemon tart, vanilla dollop cream  
 Strawberry + rose pavlova  
 Flourless chocolate cake, raspberry  
 Cointreau cream profiteroles, fudge sauce

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### Details

Sharing is caring, so this menu is designed to be shared amongst a minimum of 20 guests.  
 We can assist in the selection of seasonal dishes that will reflect your personal tastes and perfectly compliment your event.  
 We recommend a selection of 2-3 proteins, 3-4 sides and 2 desserts.  
 This menu is subject to changes due to seasonal availability.