



Function Menu

First Term - 2018

First – served alternatively

- Persian fetta, Heirloom tomatoes, sumac, Nasturtiums, balsamic and seeds (V) (GF)
- Avocado, olive and beetroot tapenade, dehydrated zucchini, croquette (V) (GF)

Second – served alternatively

- Chicken, sesame, charred carrots, shitake, silken tofu (GF)
- Crisp fish, saffron potato, witlof, pea puree and cumin foam (GF)

A vegetation meal can be prepared on request.

Dessert – served to all

- The daily dessert prepared by our patisserie students
- Self-service Tea & Coffee from the side buffet

\$35 pp including GST

Please note that whilst every care is taken to prepare meals suitable to special dietary requests, all our meals are prepared in the same kitchen and we cannot guarantee 100% compliance to your request.