

END OF YEAR MENU 1

meals can be delivered complete with step by step instructions for all levels of home cooks to follow in order to bring our black truffle experience into your home, OR prepared on site and served individually in disposable boxes with disposable cutlery

\$65pp - minimum 30 orders

a choice of one

Entrée

pan tossed gnocchi with oxtail ragu

slow roast otway ranges pork belly, golden raisins, apple cider with potato gratin (gf)

roast king brown mushroom, chestnuts, puffed wheat, pine nuts and pickled raisins (gf, vegan)

lamb & pine nut bastille, sheep milk yoghurt, baharat, cinnamon sugar, pomegranate

a choice of one

Main

roast lamb with chimichurri sauce, roasted vegetables and tossed greens (gf)

grilled eye fillet with hassle back potatoes, steamed greens and red wine jus (gf)

crispy skin corn-fed chicken fillet, stuffed with goats' cheese and hazelnuts, served with sweet potato and maple mash and green beans and café de paris butter (gf)

spiced cauliflower, roast dutch carrots, broccoli cous cous, coconut yoghurt, toasted nuts, curry oil (gf, vegan)

a choice of one

Dessert

kaffir lime panna cotta, citrus salad, rosewater syrup, pistachio crumble

tiramisu

snicker bar tart with caramel and chocolate sauce and double cream

chocolate mousse with fresh berries and double cream

Delivery fees:

30 to 100 orders - \$15 per delivery

over 100 orders - \$10 per delivery

Additional charges apply for deliveries outside of 15km radius of school grounds

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