



Affinity & Beverage Package

Starter -*set on tables for guest to share*

Grazing Boards selection free range cured meats, cheeses, olives,
house made dips, garden vegetables, bread and crackers

Mains – *Select 2 choices as alternated drop*

Baked Spaetzle, English Spinach, Mushrooms, Gruyere Cheese, Soft Poach Egg (v)

Petuna Confit Ocean Trout, fennel puree, seaweed salad (gf)

Free Range Chicken Breast fillet, Mushroom Risotto, Sherry jus (gf)

Braised Wagyu Beef Cheek, Creamy Mash Potato, Heirloom Carrots, Gremolata (gf)

Dessert – *Select 2 choices as alternated drop*

White chocolate Panna cotta, Olive Syrup, Berries (gf)

Poached Pear in Marsala, Vanilla bean Mascarpone (v)

Chocolate de lice, Pistachio ice cream, Berries, Cocoa Tuile (v)

Rhubarb and Apple crumble, Vanilla bean ice cream (v)

\$175 per person