

Menu Options

Entrée

Polenta crusted sardine fillets with Zucchini and Olive Salad

Grilled Haloumi with Heirloom Carrots and Pickled Shallots

Salt Cod Fritters with Witlof Salad and Saffron Mayonnaise

Shared Salumi and Antipasti Platters

Main

Lamb Shanks with Braised Lentils and Gremolata

Chicken Ballotine with Silverbeet and Sausage Stuffing served with Celeriac Puree

Semolina Gnocchi with Tomato and Capsicum Ragu, Buffalo Mozzarella

Ocean Trout with Warm Wheatberry Salad and Lemon Dressing

Dessert

Chocolate Hazelnut Mousse with Grappa soaked Savoirdi

Lemon Curd Roulade with Poached Plum

Vanilla Panna Cotta with Strawberries in Prosecco

Baringo canapé menu

All events, mt zero olives, grissini

Choose 5 **\$35** per head

Choose 8 **\$50** per head

Any * item add **\$2** head

Oyster shooters; tomato, chilli oil, pernod *

Smoked salmon, corn blinis, creme fraîche, salmon roe

Buffalo mozzarella, tomato, roast capsicum, basil

Onion, mint and parmesan frittata

Cod fritters, saffron aioli

Chorizon, roast potato, salsa verde

Tarte flambé

Panini fritti

Scallops, pancetta, celeriac purée *

Prawns, rosemary and chick pea purée

Lamb polpeti, tomato rago, shaved pecorino

Seared wagyu flank, cippollini in balsamic *

Add platters

Salumi, whipped ricotta, ciabatta, tapenade **\$20** (serves 5)

Vegetable antipasto, flatbread, fried scarmozza **\$20** (serves 5)

Sumac rubbed chicken, roast eggplant and yoghurt purée **\$20** (serves 5)