



FUNCTION MENU

two courses – 2 choice menu \$65 | three courses - 2 choice menu \$75
alternate service 2 Courses \$50 | 3 courses \$60
canapés to start from \$5 per person

To Start...

buxton trout & yarra valley dairy goats cheese ravioli, fried little capers and
harvest farm parley & dill salad

K & B charcuterie – fennel seed salami, bresola & prosciutto with local olives and sea salt grissini

gravlax of yarra valley salmon, harvest farm poached egg, watercress & YV salmon roe

caramelised onion tart, yarra valley Persian fetta, harvest farm rocket and balsamic

soup au pistou – classic spring soup of asparagus, white beans, peas and baby carrots with basil pesto

pork and pistachio terrine, pear & saffron relish, cornichons and grilled sourdough

or

Yarra Valley Tastes (Part of alternate \$60 for three courses, \$50 two courses)

Choose an entree to share, platters featuring seasonal yarra valley produce, cured salmon, dairy cheeses, charcuterie, our beautiful terrines, local olives, smoked buxton trout, heirloom tomatoes or zucchini flowers – depending on the season we will create a delicious selection.

The Main Course.....

yarra valley lamb osso bucco with soft polenta, braised winter vegetables and gremolata

roasted pumpkin and rosemary lasagne with harvest farm rocket and parmesan

slow cooked yarra valley salmon, braised fennel with preserved lemon and anchovy

roasted free range baby chicken with sage and garlic stuffing, harvest farm zucchini,
and lemon thyme reduction

confit duck leg on little green lentils, harvest farm silverbeet, spinach and garlic

roasted dry aged sirloin, potato & thyme gratin, green beans and caramelised shallot jus



Side Dishes

Add \$3.00 per person

Gratin potatoes
Creamy mashed potatoes
Crisp garlic & rosemary potatoes
French Fries with aioli
Harvest farm salad of rocket and herbs

To Finish.....

Vanilla pannacotta with k & w white chocolate sauce
gingerbread apple crumble with vanilla ice-cream
chocolate and hazelnut pudding with coffee sauce & crème fraiche
kennedy & wilson dark chocolate mousse with caramelised oranges
australian farmhouse cheese, lavosh and quince paste

Tea and Coffee

\$5 per person
Genovese Espresso Coffee or Twining Tea with little harvest biscuits

\$3.00 per person
Filter coffee and tea