

*Chefs Dinner*  
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ENTRÉE

Cowrie crab cakes with spicy celeriac remoulade  
and chive oil

Roasted pumpkin, spinach and Persian feta tart

Beef Bourguignonne Feuillete – braised beef with mushroom, leeks  
and Burgundy jus in a delicate puff pastry case

MAIN

Roulade of salmon with grilled king prawns on zucchini gratin,  
finished with a Thai green curry sauce

Roasted beef eye fillet, with potato puree, field  
mushroom and onion jus

Roasted chicken piccata with creamy polenta and  
lemon caper sauce

DESSERT

Minted chocolate tart with double cream

Cinnamon and honey crème brûlée with  
macadamia shortbread

\$95 per guest minimum 6 guests – \$120 per guest if under 6 guests

Cooked on site in your kitchen – Wait staff provided for 10 or more guests – 48 hrs notice and pre-order required

relaxbespoilt

We cater for a wide variety of dietary requirements, please let us know when you enquire  
Availability of all menu items is subject to seasonal change – All food is prepared in premises which also process nuts