

Menus
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Choose from our selection of entrees, mains, desserts and canapés to create your personalised menu.

2 courses \$50

Entree and main OR main and dessert

3 courses \$60

Entree, main and dessert

4 courses \$70

Canapés, entree, main and dessert

If you would like to have entree and main with your wedding/birthday cake served as dessert please let us know.

Our set menus include bread rolls, vegetables, tea and coffee with petit fours, napery, crockery, cutlery, delivery and staff up to 4 hours

We also offer an in house chefs menu for private dinner parties.

Please contact us for our current menu.

Menus
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Availability of all menu items is subject to seasonal change

We cater for a wide variety of dietary requirements, please let us know when you enquire

All food is prepared in premises which also process nuts – A travel surcharge will apply in some areas

Entrees
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Entrees

V – vegetarian VA – vegetarian available C – coeliac

- Char grilled piri piri prawns with spicy tomato jam on roasted butternut pumpkin and spinach salad C
- Warm sugar spiced duck and cucumber salad with fig balsamic reduction C
- Goats cheese tart with baby herb and cherry tomato salad with white balsamic dressing V
- Indian style crab and poppadom salad with cumin oil dressing
- Crispy Asian pork belly on wilted bok-choy, shallot and ginger with palm sugar soy drizzle
- Caramelised Bosc Pear wrapped in prosciutto with gorgonzola and toasted sour dough
- Thai beef salad with garden greens, vermicelli rice noodles and nam jim dressing C
- Smoked chicken, roasted kumera and baby pea risotto with shaved Parmesan and garlic aioli C
- Homemade ricotta gnocchi with three cheese sauce and basil pesto V
- Smoked salmon, rocket and asparagus salad on roasted sweet corn fritter with hollandaise sauce

Entrees

Mains
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V – vegetarian VA – vegetarian available C – coeliac

- Roasted chicken breast filled with spinach and ricotta on kumera mash finished with blistered cherry tomato jus C
- Rosemary roasted lamb rack on baked semolina gnocchi with beetroot relish and red wine jus
- Roasted vegetable terrine with wilted baby spinach and toasted almonds V C
- Char grilled beef tenderloin with potato galette, prosciutto wrapped asparagus and port wine jus
- Malaysian crusted king fish fillet on wilted Asian greens and sweet ginger soy reduction
- Oven roasted lamb rump on char grilled eggplant and chickpea with minted cucumber yoghurt and merlot glaze C
- Four mushroom risotto finished with basil oil and shaved Parmesan V C
- Chicken and pork galantine wrapped in bacon on baby pea risotto with silken wild mushroom ragout C
- Twice cooked duck leg confit on roasted root vegetables with blood orange jus C
- Egyptian dukkah spiced salmon fillet on kipfler, chorizo and rocket topped with lime aioli C
- Veal involtini filled with Swiss brown mushrooms and bocconcini on roasted garlic mash and cabernet jus C
- Grilled pork cutlet on celeriac mash with caramelised apple and sweet sherry sauce C

Mains

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Desserts Desserts *Desserts*

V – vegetarian VA – vegetarian available C – coeliac

- Individual wild berry baked cheese cake
- Lemon lime tart with double cream and raspberry coulis
- Mocha mousse with Persian floss and ganache C
- Passion fruit panna cotta with baked almond curls
- Traditional tiramisu with coffee liqueur syrup
- Burnt honey brûlée with rhubarb compote C
- Warm apple strudel with vanilla bean cream
- Mini sweet treats (see canapé menu)

Desserts

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