



Home Sweet Home Gala Menu

Meze Board

Featuring a selection of sliced meats, our house smoked gravlax, pickled local side stripe shrimp, a selection of cheeses, a selection of pickled, roasted and marinated vegetables, spicy carrot slaw, house-made mostarda di frutta, spiked nuts, marinated olives, fresh focaccia and house-made crostinis.

Organic local greens

A blend of greens from local growers with fresh mint, basil and oregano tossed throughout and folded through with shaved and marinated carrots, slow roasted tomatoes, roasted peppers. Served with herbed vinaigrette

Mains

Mushroom bourguignon served on a bed of polenta with braised kale (vegan, gluten free). A selection of wild and domestic mushrooms sautéed with onions, garlic and fresh thyme and served on a bed of polenta that has been simmered in a roasted red pepper base and topped with a braised kale

Slow cooked beef short ribs with caramelized onions, bacon and caramelized onions. Whipped brown butter potatoes finished with fresh rosemary. Roasted seasonal vegetables with a garlic-thyme oil and fresh parmesan

Dessert

Pavlova, with house made lemon curd, fresh sugar and lavender-macerated seasonal fruit and whipped cream