

SIT DOWN DINING...

LUNCH AND DINNER MENUS FOR 14 OR MORE GUESTS

Friends, colleagues, enemies welcome... Just alert us if there are any dietary requirements

SET MENU

- 2 COURSES - \$45 PER PERSON
\$90 WITH BEVERAGES
- 3 COURSES - \$55 PER PERSON
\$110 WITH BEVERAGES

ENTREE - SHARED

Tasting Plate

- Goats Cheese & Pepperonata Parmesan Sable
- Ancho Spiced Calamari
- Chicken, Tarragon, & Mushroom Terrine
- Swedish Meatballs

MAIN COURSE - CHOICE OF:

Alternate Drop For 30 or More Guests

- Pumpkin & Sage Ricotta Gnocchi
Blue Cheese, Radicchio, Kale, Apple, & Walnut Salad
- Market Fish
Changes Weekly
- Roast Cornfed Macedon Duck Breast
White Bean & Kale Cassoulet, Crisp Confit Duck Leg Cigar,
Pickled Rhubarb Chutney
- 250g Black Angus Cross Scotch Fillet
Optional Extra - Surcharge of \$5pp
Caramelised Onion Purée, Roast Shallots, Red Wine &
Mushroom Jus
- Shared Sides:
Garlic Roasted Chat Potatoes, Seasonal Salad

DESSERT - CHOICE OF:

- Lemon Shortbread Verrine
Lemon Curd Cream, Crumbled Lemon Shortbread, Vanilla
Meringue, Toasted Almonds
- Rich Chocolate Brownie
Vanilla Ice Cream, Spiced Pear

CUSTOMISE YOUR OWN À LA CARTE MENU

BILLED ON CONSUMPTION

In order to cater for your guests' (dietary) wants, needs and desires, we can work with you to put together a customised menu that's not quite as comprehensive as our full à la carte.

ENTREE

Choose up to 3 options from our à la carte menu

MAIN COURSE

Choose up to 3 options from our à la carte menu

SIDES

Choose up to 3 options from our à la carte menu

DESSERT

Choose up to 2 options from our à la carte menu or, perhaps a cheese board to share would take your fancy?

After Something Unique?

A special menu can be designed by our Events Team in to suit any budget. Please contact emma@collinsquarter.com to enquire about this service.