

2 Course Sample Menu

# A La Carte Brunch

Up to 30 guests (entrée and guests' selection of main)

\$55<sup>pp</sup>

with coffee, tea,  
or juice for 2 hours

## Entree

### Golden Granola Entrée <sup>v \*vg</sup>

House made granola, yoghurt, seasonal fruit,  
and orange gel

## Mains

### Avocado Smash <sup>v \*vg \*gf \*df</sup>

Danish feta, fresh herbs, orange lime gel,  
crispy target beetroot, and sourdough

### Porcini Nest <sup>v \*nf</sup>

Porcini dusted egg, potato nest, wild mushroom  
duxelle, kale, pickled mushrooms and truffle oil

### Bacon, Eggs and Relish

Beetroot juniper relish and sourdough

### IB Breakfast Roll <sup>\*nf \*gf</sup>

Bacon, fried egg, avocado smash,  
triple cheese, chilli jam and rocket

### Sweetcorn Fritter <sup>v</sup>

Paprika charred corn & black garlic fritter, green  
pea dusted poached egg, coffee spiced chickpeas,  
romesco sauce and toasted hazelnuts

Choice of one side included:

wilted spinach, wild mushrooms, half avocado,  
Medley tomatoes, wood smoked bacon, poached egg

Please note final menu options will be provided 6 weeks out from your event date to offer you our current seasonal menu.





### 3 Course Sample Menu

# A La Carte Lunch

Up to 30 guests (guests' selection of entrée and main, with dessert to finish)

## Entree

### Truffled Mushroom Rosti <sup>\*df</sup> <sup>~v</sup> <sup>nf</sup>

Wild mushroom duxelles, roasted mushrooms, whipped ricotta on a potato rosti

### Chilli Barramundi Toast <sup>nf</sup> <sup>gf</sup>

Chilli barramundi with sesame toast and bonito flakes

## Mains

### Coffee Rubbed Wagyu Burger <sup>\*gf</sup> <sup>nf</sup>

Chilli jam, cheddar, and pickled zucchini, served on a brioche bun with chips

### IB Fried Chicken Burger <sup>nf</sup>

Creole rubbed chicken, beetroot and carrot slaw, buffalo cream cheese, and jalapeno mayo, served on a brioche bun with chips

### Orange and Cinnamon Braised Pork Belly <sup>\*gf</sup> <sup>df</sup>

Pasture-raised sticky pork belly, black rice, green mango, apple and papaya salad, vegetable crisps, pickled chilli, maple roasted peanuts and fresh apple foam

### Spring Pea Orecchiette <sup>~v</sup> <sup>nf</sup>

Asparagus, green pea puree, house-smoked hickory pecorino, crispy prosciutto, lemon balm and sumac dust

### Quinoa and Pomegranate Salad <sup>nf</sup> <sup>gf</sup> <sup>vg</sup> <sup>df</sup> <sup>v</sup>

Massaged kale, beetroot-dusted poached egg, charred corn, heirloom cherry tomatoes, crispy black beans, linseed & chia crackers and chimichurri dressing

## Dessert

### Mini Coffee Garden <sup>v</sup>

Chocolate coffee crème, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

\$65 <sub>pp</sub>

with coffee, tea,  
or juice for 2 hours



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## Sample Menu

# Set Banquet

Minimum of 30 guests (choice of two from each category served alternating)

### Entrees

#### Quinoa and Pomegranate Salad <sup>nf gf vg' dt' v</sup>

Massaged kale, beetroot-dusted poached egg, charred corn, heirloom cherry tomatoes, crispy black beans, linseed & chia crackers and chimichurri dressing

#### Fig and Haloumi Cigars <sup>nf v</sup>

Brik pastry, fig, sage, spiced honey and bush dukkha 'ash'

#### Coffee Chaff Smoked Duck Pancakes <sup>nf</sup>

Pickled cucumber, house chilli sambal and coriander

### Mains

#### Buckwheat and Broccoli Bowl <sup>nf gf dt' vg</sup>

Charred broccolini, kale, quinoa, cranberries, maple pumpkin whipped chickpeas, zucchini ribbons, watermelon radish and buckwheat & sunflower seed dukkha

#### Chicken and Charred Vegetables <sup>nf gf</sup>

Crispy skin free range chicken breast, coffee chaff smoked cauliflower rice, sweet potato puree, spinach, kale, fried brussel sprouts, spiced flaked almonds, and Manchego foam

#### Red Pepper Seared Rare Beef <sup>nf gf dt'</sup>

Grilled green beans, shiso leaf, yuzu, nashi pear, caramelised shallots and espresso jus

#### Sticky Pork Belly <sup>nf gf</sup>

Apple and cardamon puree, pickled petite onions, wilted spinach, prosciutto chards, and chilli jam

#### Crispy Grilled Snapper <sup>nf</sup>

Line caught snapper, smoked paprika potato, fennel, watercress, Yarra Valley roe, apple & parsley sauce and jalapeno mayo

\$65<sub>pp</sub>  
2 course

\$80<sub>pp</sub>  
3 course

### Dessert

#### Coffee Garden <sup>v</sup>

Chocolate coffee crème, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

#### Lemon Myrtle Panna Cotta <sup>gf' nf</sup>

Raspberry gel, elderflower jelly, raspberries, strawberries and matcha moss

#### Elderflower Tart <sup>v vg nf'</sup>

Pistachio tuille, lemon myrtle, fresh raspberries and coconut foam

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## Sample Menu

# Cocktail Canapé

Minimum of 30 guests

### Classic

Heirloom Tomato Tartlet <sup>nf v</sup>  
with basil pesto and ricotta

Buckwheat Blinis <sup>nf gf</sup>  
with sous vide salmon, avocado, Yarra Valley  
roe and lemon myrtle crème fraiche

Potato Rosti <sup>nf gf vg</sup>  
with charred corn, pomegranate jelly and black  
bean salsa, coriander mayo

Manchego Croquette <sup>nf v</sup>  
with black garlic and lime aioli

Baked Camembert Tartlet <sup>v</sup>  
with earl grey honey, quince paste  
and hazelnut

### Premium

Popcorn Chicken  
with charcoal bao bun, jalapeno mayo,  
and coleslaw

Chilli Barramundi <sup>nf gf</sup>  
with sesame toast with bonito flakes (gf nf)

Wagyu Beef Slider  
with chilli jam, cheddar and pickled zucchini

Twelve Hour Cured Kingfish <sup>nf gf df</sup>  
crispy chilli oil, compressed papaya,  
seaweed crisp and sunrise lime

5 Canapes  
**\$35** pp

Your selection of  
2 classic, 2 premium,  
and 1 dessert canape

7 Canapes  
**\$45** pp

Your selection of  
3 classic, 3 premium,  
and 1 dessert canape

### Dessert

Coconut Compressed Watermelon <sup>nf gf vg</sup>  
with lime and yuzu gel

Peanut Butter Brownie <sup>vg</sup>  
with salted caramel gel

Coffee Garden <sup>v</sup>  
with chocolate coffee crème, peanut chocolate  
soil, green matcha moss, chocolate twigs and  
coffee caviar

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## 2 or 3 Hour Packages

# Beverages

For additional hours, please enquire for a bespoke quote tailored to your event.

### Standard

\$15pp ◦ \$20pp

#### Coffee & Tea

Regular Espresso

Filter Coffee

House selection of teas

Signature Coffees

Cold Pressed Juices

Soft Drinks

### Deluxe

\$50pp ◦ \$60pp

Includes options from the Standard package plus a selection of beers and house wines.

### Premium

\$60pp ◦ \$70pp

Includes options from the Deluxe package upgraded to a range of spirits and a premium beer and wine list.

### Add-ons

Prosecco on arrival \$12pp

Cocktail on arrival \$15pp

*Upgrade to include a cocktail option in your beverage package for \$25pp*

### Coffee Tasting Experience

\$15pp

A personalised coffee tasting for your group with an opportunity to try four unique coffee styles.

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