

# RAVENSTHORPE

## SUMMER 2020 CORPORATE MENU

COVID-19 Safe for 10 to 140 Guests

Three Courses \$75- pp

### EXTENSIVE APPETISERS

(chef's selection of 5 different hot & cold canapes)

### MAIN COURSE

(select 2 to be served alternately)

Barbequed Veal T Bone w/ Heirloom Tomato, Buffalo Mozzarella & Basil  
Roasted Sirloin, Eschalot, Porcini Port Butter & Kale  
Thai Style Char-Grilled Chicken, Papaya Salad & Sticky Rice  
Roasted Stuffed Zucchini Flowers w/ Capsicum, Tomato & Oregano (Vegan)  
Orange & Juniper Roasted Duck Maryland w/ Sauteed Asian Greens  
Pan Fried Barramundi w/ Crab and Braised Cavolo Nero

Served with:

Sourdough Bread

Twice Cooked Chat Potatoes w/Rock Salt & Rosemary  
Ravensthorpe Garden Salad w/ Pear & Parmesan

### DESSERT

(select 2 to be served alternately)

Triple Chocolate Parfait with Tia Maria Ice Cream  
Mango and Lime Trifle with Coconut Ice Cream  
Vegan Banoffee Semifreddo w/ Pecans & Chocolate Sorbet  
Ricotta Doughnuts with Summer Berries & Vanilla Bean Ice Cream  
Artisan Cheese Plate with Ravenous Shards & Prune Brandy Terrine

Tea or Espresso Coffee \$4.50

Beverages on Consumption or 5hr Beverage Packages from \$47pp

Deposit of \$20pp upon booking - nonrefundable for cancellations within 48hrs of event

Entertainment available on request POA

Dietary needs catered for with prior notification.