

SALT & *Seed*  
PRIVATE DINING



Casual Dining Menu  
Selection

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## Casual Dining Menu

### Package 1

2 meats

2 salads

2 sides

+

Roasted baby potatoes with herbs

Homemade bread & butter

### Package 2

Package 1 + 1 fish option

### Package 3

Package 2 + dessert

### (V) Package

2 large salads

2 large sides

+

Roasted baby potatoes with herbs

Homemade bread & butter



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## Meat

BBQ beef brisket

Slow cooked lamb shoulder with garlic & rosemary

Crispy pork belly

Chicken thighs with lemon & herb mahoe yoghurt

Churchills aged beef fillet (surcharge)

Gourmet sausages

Tandoori marinated chicken tenders

## Fish

Ika mata (coconut, red capsicum, cucumber, lime)

Paroa Bay oysters, shallot vinaigrette

Grilled prawns, garlic and parsley butter

Green lipped mussels

Locally sourced fresh crayfish (surcharge)

## Salads

Asian glass noodle salad

Seasonal beans, pecorino, citrus dressing

Roasted vegetable grain salad

Pine nut pesto pasta

Garden salad with green goddess dressing

Panzanella (rustic Italian bread salad)



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## Sides

Butternut, ginger, honey & dukkah  
Winter coleslaw  
Cos wedges with caesar dressing  
Chargrilled vegetables with asian dressing  
Broccoli florets, red onion and raisin dressing  
Roasted root vegetables, cumin & caraway

## Dessert

Tiramisu  
Pavlova with seasonal fruit  
Chocolate mousse, vanilla cream, cherry  
Coconut custard, pineapple, toasted oats  
Local & seasonal fruit salad