

Lunch and Dinner Set Menu

(Ideal for private or corporate events)

2 course \$55 per person

3 course \$75 per person

Two/Three course menu includes 50/50 alternate serving

Choice menu – Additional \$8.00 per person per course

Entrée

Yarra Valley tasting platter

Trio of dips, salad and crisp breads

Smoked salmon plate Yarra Valley caviar

Soup of the day

Blue cheese risotto

Rare roasted beef, horseradish cream

Oysters ½ dozen 3 ways

Garlic prawns, jasmine rice

Thai beef salad

Seared pork, Asian salad, nam pick

Jumbo Ravioli of roasted pumpkin, pine nut and sage with blue cheese sauce

Mains

Roasted stuffed turkey breast, roasted vegetables cranberry jus

Tender local eye fillet pomme puree, green beans and red wine jus

Pan seared salmon fillet, salad

Mushroom and Asparagus risotto

Seared marlin, crushed new potatoes lemon aioli

Seared lamb, lentil ragout

Roasted pumpkin and sage tart

Pork medallions, caramelized apples, spinach and fondant potatoes

Local lamb backstrap, Mediterranean roasted vegetables, jus

Bell pepper Tart, rocket salad

Ballotine of chicken semi dried tomato risotto

Desserts

Sticky date pudding, caramel sauce vanilla ice cream

Traditional Pavlova

Cheese plate

Plum pudding, butter scotch sauce French vanilla cream

Lemon tart, crème fresh strawberry's

Chocolate mousse

Passion fruit panna cotta, mango coulis, strawberry compote

Vanilla panna cotta, Saffron Poached pear and Dark Chocolate Sauce

Wild Berry Meringue

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CAFE**

Share menus

Ideal for either lunch or dinner, this is a unique casual dining experience
All share menus are served on platters in the middle of your table

Menu one

Cauliflower veloute
Seafood and antipasto platter
Thai chicken laksa, coconut rice and steamed greens
Grilled Moroccan lamb, saffron couscous with
Roasted Mediterranean vegetables
Mixed desserts and farm house cheese
Freshly brewed coffee and assorted teas

Menu two

Mushroom cappuccino with truffle oil
Confit duck gnocchi tarragon cream and young peas
Prosciutto, asparagus, Parmesan with cider vinaigrette
Seared prawns and scallops with ginger, garlic and chilli
Slow cooked pork, egg noodles and bok choy
Cheese selection, dried fruit and lavosh
Freshly brewed coffee and assorted teas

Menu three

Freshly shucked oysters with lime
Vietnamese chicken noodle salad with spring rolls
Roasted whole strip loin of beef on gnocchi with horse radish cream
Steamed broccolini and asparagus
Dessert selection and cheese platter
Freshly brewed coffee and assorted teas

Menu four

Jumbo meatball tomato relish
Seasonal Quiche, mixed leaf salad
Pea and parsley pesto risotto rocket Parmesan salad
Shepherd's pie, steamed greens
Sticky Date pudding, Carmel sauce
Farm house cheese plate

\$58 per person

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The Yering BBQ Buffet

\$32.00 per person

Marinated Chicken Drumsticks
Gourmet Veal Sausages
Char Grilled Burgers with tomato relish
Sea salt baked Chats with Sour Cream
Mixed Leaf Salad with Two Dressings
Pasta salad
Selection of Mini Tarts
Fresh Fruit Salad
Freshly Brewed Coffee and Selection of Teas

The Nursery BBQ Buffet

\$45 per person

(Minimum 30 people applies)

Grilled grass fed beef marinated in mustard and red wine
Tomato and onion and continental sausages
Tandoori chicken tenderloins, mint riata
BBQ seasonal fish with rosemary honey and black pepper
Billed your own Caesar salad
Vine tomato, fetta, and cucumber and Linqurian olive salad
Baby spinach, bacon, pinenut and goats cheese salad
Roasted chats with sea salt and rosemary, thyme and garlic aioli
Chefs selection of cakes, tarts and mousses

The Meadows Carvery Buffet

\$38.00 per person

Selection of any Two Meats
Mustard infused Porterhouse
Roasted loin of Pork with Crackling and Apple Sauce
Roasted Turkey with Sage Stuffing
Roasted Leg of Lamb with Rosemary and Garlic
Honey Glazed Leg Ham
Accompanied By
Roasted Vegetables, Roasted, Potatoes, Seasonal Steamed Vegetables
Garden Salad
Yarra Valley Cheese Platter
Sliced Fresh Fruit Platter
Freshly Brewed Coffee and Selection of Teas

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The homestead buffet
\$68 per person
(Minimum 40 people applies)
(Chefs favourite)

Cold

Chilled Prawns and oysters with lemon and cocktail sauce
Wok fried smoked duck with Szechwan pepper bean and bean shouts
Antipasto platter with cold meats, roasted vegetables, Marinated cheese and olives
Smoked salmon, red onion, caper and preserved lemon

Salads

German potato salad
Mixed leaf salad with two dressings
Asian coleslaw
Billed your own Caesar salad
Kipfler potato, red onion, mustard, capers and smoked trout

Hot

Moroccan lamb tangine, couscous and vegetables
Soy fried snapper on bok choy, egg noodles and oyster sauce
Coconut rice
Wok fried greens with ginger, garlic and chilli
Roasted root vegetables with thyme and sea salt

Carving station

Prime beef or leg of lamb
With condiments

Desserts

Selection of cakes, tarts and seasonal fruit
Farm house cheese platter dried fruit and lavosh
Freshly brewed coffee and teas

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