

CELLAR

SIT DOWN DINING

Menu includes artisan bread with butter rounds

ENTREE

- Chef's recommendation – Scallop, calamari parfait, bronze fennel aioli, blood orange gel
- Cheese soufflé, roasted cauliflower, white mousse (v)
- Scorched salmon, cucumber pickle, avocado, black crisp (gf)
- Pancetta, buffalo mozzarella, balsamic, red sorrel (gf)
- Beef cheek, horseradish leek, green tomato salsa (gf)

MAIN

- Chef's recommendation – Anise pork, white fish ceviche, scallop floss, guanciale, lime (gf)
- Sous vide hen, sweet corn variation, red mustard leaf, beurre noisette sauce (gf)
- Citrus barramundi, seared witlof, saffron potato, sherry almond milk (gf/df)
- Cumin crusted croquette, sumac coconut yogurt, burnette leaf (v/gf/df)
- Lamb loin, goats cheese, pea, blush turnip, floral ginger crumble
- Beef tournedos, ricotta gnudi, white onion cream, jus

DESSERT

- Milk chocolate bavarois, frosted earl grey, sea salt honeycomb (v)
- Normandy brie, almonds, charcoal wafer, quince (v)
- Berry sphere, mascarpone, elderflower gel, lemon basil (v)
- Orange curd, orange marshmallow, sherbet, coriander biscotti (v/gf)

PACKAGES

- Two Course \$105.00pp
- Three Course \$111.00pp
- Alternate Drop \$5.50pp
- Arrival Canapes \$13.50pp

Looking for something different? Contact our Function Manager for a bespoke proposal to suit your needs.

BAEDEKER

BRISBANE

V - vegetarian | VG - vegan | GF - gluten free | DF - dairy free
Min of 20 people | Staff & equipment included | Minimum spend requirements apply
Menu available from May 2019 - June 2020 | Prices subject to change

CELLAR

SHARED DINING

Our Shared Dining menu includes artisan bread with butter rounds, EVOO and smoked salt, two mains and three sides.

MAINS

- Pork belly, chorizo, cauliflower mousse, apple reduction (gf)
- Moroccan chicken, sweet corn, green tomato salsa (gf)
- Chicken tagine, sumac vegetables, candy orange (v/gf/df)
- Grilled zucchini, black olive dust, roasted red onion (v/gf/df)
- Beef bourguignon, soft polenta, brandy onion, sage (gf)
- Seared barramundi, capers, confit tomato, salsa verde (gf/df)
- Slow cooked lamb, orecchiette pasta, pecorino

WARM SIDES

- Green beans, orange butter, almonds (v/gf)
- Balsamic carrots, carrot reduction, sage (v/gf/df)
- Roasted chats, grain mustard, rosemary oil (v/gf/df)
- Jarrah pumpkin, tahini yoghurt, lemon haloumi (v/gf)
- Seasonal vegetables, chive butter shine (v/gf)

SALADS

- Kale pesto, blonde quinoa, coddled egg, Extra virgin olive oil (v/df)
- Puffed grain tabouli, curly parsley, tomato, celery (v/gf/df)
- Cos lettuce, tempura anchovy, shaved parmesan, blue cheese dressing
- Pearl cous cous, vibrant mint verde, citrus, red pepper (v/gf/df)
- Green oak, heirloom tomato, cucumber pickle, champagne dressing (v/gf/df)
- Chilli bok choy, crispy shallot, softened daikon (v/df)

PACKAGES

- Shared dining \$94.00pp
- Two course \$100.00pp
- Upgrade to deluxe \$15.00pp

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DEGUSTATION

ON ARRIVAL

COURSE ONE

COURSE TWO

CLEANSER

COURSE THREE

COURSE FOUR

TO SHARE

- Chef's selection of three pre-dinner canapes
- Goats cheese panna cotta, orange jam, toasted red grains (v/gf)
- Jammon king prawn, watermelon kimchi, apple sorrel jelly (gf/df)
- Sorrel & green apple cleanser (v/vg)
- Leek ash beef, carrot mousse, kale, red wine compress grapes (gf)
- Reverse rhubarb parfait, ginger crust, bubble rhubarb glass
- English mature cheddar, drunken apricot, water crisp (v/gf)

Enjoy a unique food journey for you and your guests for \$150.00pp

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