

Menu A

Entrée

Coddled Marlborough King Salmon, bubble and squeak oat cake, parsley lemon & dijon emulsion

Garlic Prawn and King George Whiting on quinoa 'risotto', caviar, chive and lemon vinaigrette

Warm hickory smoked ocean trout, French tarragon & pea puree, orange braised fennel
Sumac prawns on lemon tahini, pomegranate essence, Israeli style salad

Grilled kingfish fillet, sorrel and rocket puree, Nicola potato olive oil and baby caper salad, slow roasted cherry tomato

Seared sea scallops, celeriac puree, crisp chorizo, red pepper essence, Jerusalem artichoke
Chicken pumpkin and date bistayeea, pinenut hummus, hazelnut tabouli

Chicken, oregano and white sultana rotolo pasta, cavolo nero, sauce puttanesca

Lamb, cinnamon and burghal bastilla cigar, shredded zucchini, mint, lemon and fetta salad,
pomegranate molasses, sumac foam

Ras el hanout boned quail, pumpkin and freekah pilav, barberries and mint yoghurt

Duck and juniper pie, smoked breast, roast parsnip, edible flowers, quince vinegar glaze

Tamarind sous vide pork belly, masterstock broth, wilted greens, fresh herb, chilli and pickled cucumber

Wagyu beef bresaola, lilliput caper, cornichon and parsley mayo, olive oil toasted ficelle, chervil

Celeriac pannacotta, caramelised witlof, roast chestnuts, gremolata and pimente d'esplette

Artichoke and ricotta tortelloni, ragout of many mushrooms, green peas and pistou

Shichimi crispy fried tofu with a chilli caramel sauce and spring onion, Asian green vegetables,
tamari and crispy shallots

Main Course

Roast barramundi fillet on pomme puree, sauce vierge, fresh lemon

Slow cooked Atlantic salmon, baby spinach, smoked tomatoes and orange poached
baby artichokes, orange & salmon roe vinaigrette

Ocean trout fillet with brioche, lemon zest & herbs, kipfler potatoes in a caper chardonnay
vinaigrette, rustic pepperonata

Turmeric roasted blue eye, heirloom tomatoes, tamarind and coriander salad, string hoppers,
coconut sambal

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Roast Hiramasa kingfish with eggplant relish, Thai leaves and cucumber, fragrant rice, galangal and turmeric sauce, salted peanut caramel brittle

Grilled swordfish on red pepper and olive passata, grilled polenta, salsa verde

Sage roasted chicken breast, mustard fruit chicken sausage, salad of buckwheat, herbs, confit tomatoes, fire roasted peppers – jus gras

Twice cooked chicken breast, parsnip and almond skordalia, pickled quince, radish and watercress salad, fresh herb olive oil

Double cooked duck leg with a sweet corn soft polenta, green beans with cinnamon, honey, cardamom jus

Caraway roast duck breast, honeyed pumpkin puree, broad beans, dried Iranian fig jus

Two point lamb rack, porcini, green pea pearl barley risotto with lamb neck, savoury scented lamb jus

Peppered beef fillet, potato and celeriac gratin Dauphinois, green beans, béarnaise foam and jus

Slow roasted eye fillet, green pea mash, caramelised confit shallots, horseradish crème fraiche, winter herb jus

Aged rib eye of beef, porcini, fennel and rosemary salt, extra virgin olive oil, fresh lemon with dijon pomme puree with a balsamic jus
(\$6.00 surcharge)

Melanzane Parmigiana with buffalo mozzarella and basil- bitter leaf salad with aged balsamic

Sides –Cold

Green garden salad with cherry tomatoes, cucumber, Dijon herb vinaigrette

Waldorf salad – witlof, butter lettuce, caramelised pears, currants, celery, toasted walnuts in light mayonnaise

Quinoa with pomegranate seeds, cauliflower with a lemon and pomegranate essence dressing

Iceberg salad with Vietnamese flavours, salted peanut caramel brittle

Salad of green beans, grilled zucchini, fetta & mint

Hot

Roast crushed chat potatoes, autumn herbs and sea salt

Colcannon mash potato

(Irish style mashed desire potato with spring onion, savoy cabbage & thyme)

Roasted pumpkin, chives and sherry vinaigrette

Roasted beetroot with fetta, baby rocket, coriander tahini dressing

Plated Dessert

Self saucing chocolate pudding, roast caramelised oranges, pistachio ice cream

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Rich chocolate and cured cherry truffle torte, orange blossom fromage frais, poached winter fruit salad

Six tastes of Chocolate (surcharge \$3.50)

Steamed lemon curd pudding, blackberry ripple ice cream, limoncello syrup

Sticky toffee pudding, butterscotch sauce, salted peanut brittle ice cream and wild lavender “espuma”

Apple and rum raisin brioche pudding, caramelised rhubarb sauce, gingerbread crumbs, double thick cream

Rhubarb and apple crumble with oats, muscavado sugar and flaked almonds – tonka bean ice cream

Lemongrass and lime crème brulee, tropical fruit salad with coconut & black sesame gelati baklava , pomegranate sorbet , vanilla and rose labna, slivered pistachio

Fresh salad of watermelon with lime syrup, lychee sorbet, toasted coconut and pineapple foam

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Menu B

Entree

Spiced Duck Pie with a Moroccan Carrot and Pine nut salad

Slow cooked Beef cheek ravioli with a black sherry jus and confit garlic cream

Portuguese Quail- grilled quail marinated in chilli and beer, served with a red pepper salsa and paprika essence

Main

Crispy skinned Salmon with a fennel, lime and sumac crust, tahini yoghurt sauce and a hazelnut parsley salad

Peppered Scotch fillet with a celeriac dauphinoise and homemade heirloom tomato barbecue sauce

Otway Pork Chop with caramelized honey, a sweet potato and apple shepherds pie and snow pea sprout salad

Menu C

entrée

seared yellowfin tuna
witlof, fennel and orange salad, kipfler potato confit, citrus dressing

tom cooper's smoked salmon
horseradish and crème fraiche cheese cake, petite herb salad, beetroot dressing

crystal bay prawn
chargrilled with asian vegetables, ponzu sauce, steamed sui mai, lemongrass, water chestnut

harissa spiced crab croquettes
creamed cauliflower, almond picada, parsley oil

autumn vegetable and leaf salad
roasted heirloom beetroot, caramelised fennel, baby carrot hummus, butternut squash, truffle oil,
black olive tuille (V)

forest mushroom terrine
mille feuille of leek and pecorino, dandelion shoots, candied pecans, red wine vinaigrette (V)

pan roasted parmesan gnocchi
butternut pumpkin and vanilla velouté, parsley and pinenut salad, porcini oil (V)

chicken 'boudin blanc',
panko crumbed chicken breast, chargrilled beans, ravigote sauce, devilled quail egg, parsley salad

ham, egg and chips
serrano ham, potted smoked ham hock, soft boiled free range egg, parsnip and beetroot chips,
piquillo oil

veal carpaccio
caper and seeded mustard mayonnaise, crisp celeriac salad, truffled pecorino

main

hiramasa kingfish
candied sweet potato, steamed bok choy, sesame and miso dressing

crisp skin atlantic salmon
parsley risotto, candied pancetta, mushroom and tomato sugo

pan roasted free range chicken
whipped chickpea fritter, peperonata, stuffed olives, lemon and marjoram pan juices

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roasted jasmine tea smoked chicken
caramelised fondant potato, edamame beans, asian mushrooms, ginger and leeks

seared aylesbury duck breast
celeriac galette, wok-tossed wombok, plum and ginger jelly, toasted quinoa, date jus

slow cooked berkshire pork
swiss chard timbale, roasted dutch cream potatoes, black pudding fritter, apple and sherry vinegar

central victorian rack of lamb
mint, chilli and rosemary crust, crushed kipfler potatoes, parsnip and pear puree, glazed baby vegetables, pumpkin jus, tarragon oil

grilled victorian lamb loin and brik shoulder confit
crushed butter beans, celeriac salad, green olive, walnut and pomegranate dressing

slow roasted leg of veal
stuffed with fennel, chilli and oregano, pumpkin and chestnut polenta, agrodolce sauce, baby greens, parsley and lemon oil

braised gippsland beef cheeks
wild mushroom wellington, creamed carrot and swede, steamed greens, pinot jus

char-grilled gippsland eye fillet
fried dutch cream potatoes, caramelised shallots, broccoli, peppercorn butter, horseradish and beetroot jus

dessert

valhrona chocolate and anise fondant
citrus and white chocolate sauce, apricot marmalade

green tea banana cake
coconut panna cotta, sesame toffee sauce

apple genoise- caramelised apple, ginger custard, pistachio slice

blood orange and rosewater tart
italian meringue, blueberry compote

rhubarb rhubarb!
rhubarb and gingernut cheesecake, rhubarb crumble ice cream, rhubarb and chocolate profiteroles