

THE OLD LAUNDRY SIT DOWN SET MENU

Menu selections and payment in full required 3 weeks
prior to event date

CREATE YOUR OWN SET MENU MIN. 10 PEOPLE

SELECT TWO OPTIONS PER COURSE

Entree + Main = \$80pp
Main + Dessert = \$75pp
3 courses = \$90pp

SELECT THREE OPTIONS PER COURSE

Entree + Main = \$90pp
Main + Dessert = \$85pp
3 courses = \$100pp

Menu selections and payment in full required 3 weeks prior to event date

TRUST THE CHEF MIN. 2 PEOPLE BE SURPRISED BY OUR CHEF'S SELECTION

Entree + Main = \$80pp
Main + Dessert = \$75pp
3 courses = \$90pp

ENTREE OPTIONS

Seafood

Cold

3 Oysters live with lime and chili GF DF

Kingfish crudo, grapefruit, chili, shallot, gin dressing GF DF

Tuna tartare, brioche, capers, cured yolk, basil GFO DFO

Gin cured salmon, horseradish cream, melon, coriander, and nori crisp GF DFO

Hot

Seared scallops, pea puree, dill, and apple salad with pancetta crumble GFO

Slow cooked octopus, cucumber, ouzo, squid ink aioli GF DF

Crab scotch egg, aioli, truffle foam, endive salad

Brudet of snapper, saffron, ciabatta GFO

Poultry

Cold

Duck pastrami, remoulade, rocket and crostini GFO

Chicken liver pate, brioche, port gel GFO

White cut chicken, rice noodles, Asian slaw salad, sesame dressing GF DF

Duck terrine, gibiche, mustard, dill and apple GFO

Hot

Korean fried chicken, daikon, BBQ sauce and mayo DF

Honey glazed duck breast, pea puree, lotus and pear GFO DF

Pheasant ballotine, pancetta, lentil and shiitake GF

Crispy quail rendang, capsicum salad, steamed rice GF

Beef

Cold

Beef carpaccio, extra virgin oil and parmesan dressing GF

Beef tartare on brioche, mushroom ketchup, mayonnaise GFO

Shaved bresaola, sauerkraut, rye toast, chervil and Russian sauce GFO

Wagyu beef tataki, pickled wakami, egg yolk, chive and pozu GF DF

ENTREES CONT...

Hot

Beef bourguignon, polenta, sprout

Short rib, corn puree, BBQ glaze, pickles GF DF

Wagyu beef skirt with baba ghanoush, harissa and coriander GF
DF

Kofta, mint, tabbouleh, garlic emulsion, flat bread GFO

Pork

Cold

Shaved prosciutto with crostini, aged balsamic and rockmelon
salsa GFO DF

Terrine, pancetta, baby carrot, breads and pickles GFO

Pork rillette, cabbage and pistachio slaw and breads GFO DF

Antipasto platter for 1, local salumi, olives, breads and pickled
veg GFO DF

Hot

Pork and veal meatballs, polenta, parmesan

Pork belly, carrot puree, shallots and mustard GF DF

Pork fillet wrapped in prosciutto, sprouts and jus GF

Pork cheek gnocchetti, crab cigar, dill and lemon oil

Vego/Vegan

Cold

Tomato carpaccio, vegan cheese, olive oil, nutmeg and basilvegan
GF

Bruschetta of mushroom, pine nut, rocket and balsamicvegan GFO

Broccoli salad, pine nut, spinach, cherry tomato, almonds and
lemon dressing vegan GF

Roast pumpkin salad, orange, vegan cheese and chickpeas vegan
GF

Goat's cheese pannacotta, mustard cress, lavosh GFO VEG

Burrata di buffalo, boozy pear, oregano and pickled leaves, breads
VEG GFO

Hot on next page

Hot

Seared tofu salad, tatsoi, almonds, cucumber and black vinegar dressing
vegan GF

Saffron spaghetti with zucchini, shallot sugo, tomato and pinenut
vegan GF

Beetroot risotto, horseradish cream and parmesan VEG GF

Gnocchi, white wine, goats cheese, silver beet, capsicum fondue VEG

Charred Asparagus with Persian fetta, olive tapenade and friseé salad
VEG GF

MAIN OPTIONS

Seafood

Blue swimmer crab gnocchi, San Marzano sugo, basil and chilli

Local pink snapper, samphire, saffron potato, beurre Blanc GF

Charred Fremantle octopus, patatas bravas, squid ink aioli and nduja
GF DF

Risotto Verde, Abrolhos scallop, cuttlefish, and mussels with asparagus
salad GF

Poultry

Pancetta wrapped chicken breast, lentils braised with corn, shitake
reduction GF DFO

Seared duck breast, potato rosti, pepper jus, pickled sprouts GF DF

Turkish spiced spatchcock, pomegranate salad, white bean puree GF

Braised hen in tomato and carrot sugo, house made tagliatelle,
pistachio, and lemon

Beef

Beef fillet, potato and saffron gratin, seared snow peas, jus, and crispy
pancetta GF

Wagyu rump, potato fries and bearnaise sauce GF DF

Short rib, corn puree, BBQ glaze, pickles GF

Beef cheeks in red wine, sweet potato, baby turnips GF

Pork

Crispy skin pork belly, crispy cuttlefish salad, pumpkin puree, and scotch egg GFO

Ragu of pork shoulder, ricotta gnocchi, peas, pecorino

Pork meatballs, polenta, parmesan

Pork fillet wrapped in prosciutto, sprouts and jus GF DF

Lamb

Parmesan crusted lamb rump, mint salsa Verde, confit potato GFO DFO

Pressed lamb shoulder, sweet potato puree, pomegranate salad GF

Lamb ribs, glazed in Chinese bbq sauce, lotus and cabbage GFO

Game

Rabbit ravioli, riddichio, burnt butter, savoy sugo and pecorino

Kangaroo tail, bush tomato, rosti and lemon myrtle jus GF DF

Venison rump, chimichurri, patatas bravas GF DF

Vegetarian/Vegan

Saffron spaghetti with zucchini, shallot sugo, tomato and pinenut vegan GF

Beetroot risotto, horseradish cream and parmesan VEGO GF

Roast pumpkin salad, orange, vegan cheese and chickpeas vegan GF

Gnocchi, white wine, goats cheese, silver beet, capsicum fondue VEGO

Broccoli salad, pine nut, spinach, cherry tomato, almonds and lemon dressing vegan GF

Seared tofu salad, tatsoi, almonds, cucumber and black vinegar dressing vegan GF

DESSERT OPTIONS

Bakewell tart, poached fruits, whipped vanilla cream

Tiramisu, coffee liquor, sponge fingers

Cherry ripe crème brulee, short bread GFO

Amaro pannacotta, honeycomb and pistachio GF

Flourless white choc brownie, with pecan brittle vegan GF

Raspberry and white choc tart vegan GF