

In Home Dining

Minimum 12 guests, \$170 per person

Per person price includes a fully qualified chef, all food as chosen, cutlery, crockery, napkins, menus and food service staff.



In home dining is Herb Faust Food's most intimate and exclusive dining concept.

You and your guests will be presented with Herb's carefully crafted seasonal 5-course degustation. Each quarterly menu has been dreamt, designed, researched, trialled and finely tuned to produce the sensational dishes that make up your five courses.

We source only the freshest, most flavoursome ingredients to create each dish.

Throughout the degustation, Herb himself will describe each course as it is served by our friendly and efficient wait-staff, giving you and your guests a more intimate connection with the food you are receiving.

With only the drinks and glassware left for you to take care of, hosting an incredible dinner party couldn't possibly be easier!

See below for the current season's menu.

AUTUMN 2015

new season apple
kale
almond milk
smoked peppers

salt cured black angus beef
confit tomato
charred onions
spiced green chilli

wood smoked ocean trout
charcoal grilled prawns
aromatic yellow curry
bitter greens

slow cooked white rocks veal
dried vine leaves
zucchini flower
vongole avgolemono

kraken rum and raisin
house soured cream
mandarin jubes
caramel

