

# Garden, Grill and Guilt

3 course table banquet

Minimum 20 guests, \$110 per person

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



For a fun and relaxing way to dine, choose our Garden, Grill and Guilt concept. Your food will be presented table banquet style (1 platter for every 6 to 8 guests) for you to enjoy over 2 shared entrée boards, 2 shared main dishes with a side, finished with an individually plated dessert. Create your own food journey by choosing from Herb's tasty, interesting and satisfying dishes.

Garden, Grill & Guilt can be combined with our Mere Morsels concept to create a menu that begins with stand-up cocktail food, and finishes with two seated courses. Simply substitute either your entrée boards or dessert course with your choice of 3 canapés from the Mere Morsels menu.

GF = gluten free    GFA = gluten free available    Veg = vegetarian    V = vegan

## ENTRÉE

**select 2 shared boards**  
**extra entrée \$15 per person**

wood-fired mushrooms, smoked potato brick pastries, sheeps milk labneh, tarragon dressing (Veg, GFA)  
queso mahon fritters, popped corn, candied jamon, coriander mojo (GFA)  
buttermilk cauliflower beignets, yoghurt, puffed wheat, vine ripe tomato (Veg, GFA)  
duck liver parfait, pastrami, char-grilled sour dough, onion jam, cornichons  
shaved prosciutto, orange, goats cheese, grilled nectarine, hazelnut crisp (GF)  
popcorn chicken, charred corn chips, avocado and jalapeno, fresh corn (GFA)  
chickpea battered whiting, goats paneer, shallot and verjuice, curried buckwheat (GFA)  
smoke cured ocean trout, son-in-law egg, roasted red dressing, crunchy black rice (GFA)

## MAINS

**select 2 shared dishes**  
**extra main dish \$25 per person**

crispy skin barramundi, candied prosciutto, puy lentil, asparagus, sherry shallots (GF)  
grilled tasmanian salmon, crisp pancetta, fennel puree, tomato and saffron dressing (GF)  
blue cheese gnocchi, shaved fennel and apple salad, vincotto (Veg)  
poached chicken, tiger prawns, fragrant yellow curry, steamed sesame greens (GF)

## MAINS (CONT.)

ancho chilli chicken, queso mahon melt, corn textures, fresh jalapeno and herbs (GFA)

slow cooked lamb shoulder, spiced carrot puree, courgettes, harissa (GF)

fragrant sticky pork, rice, green papaya salad, crunchy aromats (GFA)

slow cooked beef, curried cauliflower, crispy paneer, buckwheat (GFA)

sticky tamarind lamb, smoked eggplant, steamed greens, crunchy rice cracker (GFA)

48 hr cooked beef shin, coleslaw milk, kale and witlof, sweet potato thins (GFA)

## SIDE WITH MAINS

**select 1 shared side**

**extra side \$10 per person**

baby cos lettuce, crispy pancetta, parmesan, baguette croutons, white anchovy dressing (GFA)

apple and fennel slaw, mint, swiss chard, lemon dressing (Veg, GF)

roasted broccolini, manchego fondue, popcorn crumb (Veg, GFA)

wood fired sweet potato, endive, buttermilk dressing (Veg, GF)

crunchy smashed potatoes, crème fraiche, chilli caramel (Veg, GFA)

assorted artisan breads, whipped smoked butter, seeds (Veg, GFA)

## DESSERT

**select 1 plated dessert**

soft set chocolate, pure cream, honey comb, dried raspberries (GF)

local strawberries, white chocolate cream, sour worms, honeycomb meringue (GFA)

rice milk, white chocolate and paw paw fool, rosewater granita, candied sesame (GF, V)

lemongrass pannacotta, mango, raw chocolate, peanut candy (GF)

soft set chai milk, almond dacquoise, orange blossom, salty caramel (GFA)

