



PREMIUM PLATED MENU



ALTERNATE DROP MENU

ENTRÉE

mushroom tortelloni, confit garlic spinach, pepper sauce **v**

twenty four hour lamb crepes, preserved lemon, harissa labna, salted cucumber

cured salmon, lilliput capers, pickled red onion, grapefruit & mushroom tarragon emulsion **gf**

zucchini, feta & dill fritters, mint labna, roasted sweet potato, quinoa **v**

cumin salted lamb loin, carrot puree, sorrel, asparagus & shankleesh salad **gf**

seared Canadian scallaps, grilled fennel, cress, sauce Jaqueline **gf**

smoked duck breast, potato rosti, mandarin & barbeque corn salad **v**

herbed ricotta stuffed zucchini flowers, char grilled asparagus, smoked tomato chutney **v**

five spiced king prawns, pickled shitake, candied ginger salad, nam jim **gf**

MAIN

grilled ocean trout, parmesan crushed kipflers, roast tomato, herb & bitter leaf salad

gnocchi sautéed in a sage beurre noisette, peas, Persian feta **v**

roast pork cutlet, mashed sweet potato, caramelised apple & beetroot vinaigrette **gf**

twice cooked chicken breast, beetroot risotto, pickled shallot, radicchio **gf**

herb crusted beef sirloin, confit garlic mashed potato, maple roasted baby carrots,
port jus

barramundi grilled, black olive quinoa risotto, caper shallot dressing, crisp wilted **gf**

pork belly, cider risotto, green apple & currant salad **gf**

harissa roasted lamb rump, bbq corn mashed potato, red cabbage, raisin marmalade **gf**

red curry & lemongrass rubbed chicken breast, coconut rice, lime palm sugar dressed
salad **gf df**

SIDES

roast chat potatoes, rosemary sea salt **v gf**

garden salad, honey Dijon dressing **v gf df**

pumpkin, pine nut, rocket salad **v gf df**

broccolini, lemon, slivered almonds **v gf**

roasted root vegetables, herb infused **v gf df**

DESSERT

crushed raspberry panna cotta, poached peach, blueberry cream **v gf**

chocolate ganache slice, biscuit base, coffee anglaise **v**

deconstructed pavlova, berries, cream, peanut brittle crumble **v gf**

white chocolate cheese cake, seasonal coulis, crispies **v**

crème brulee, raspberry & blueberry coulis **v gf**

sticky date pudding, butterscotch sauce **v**

lemon curd tart, shortbread sand, macerated strawberry, meringue **v**

SHARING PLATTERS

selection of cheeses, crisp breads, biscuits, toasted nuts, dried fruits

cured meats, marinated vegetables, dips, toasted artisan bread

PACKAGE OPTIONS

Our premium packages all include crusty bread rolls & butter, tea & coffee

TWO COURSE PACKAGE \$60 P/PERSON

Your choice of alternate main course with either alternate entrée or dessert

THREE COURSE PACKAGE \$70 P/PERSON

Your choice of alternate entrée, main course & dessert

UPGRADE OPTIONS

SIDES & SALADS \$5 P/PERSON

your choice of two sides/salads per table

SHARING PLATTERS \$30 P/TABLE

your choice of one sharing platter per table

Please note minimum numbers & spends apply for all function packages.



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