

Sample Menu

Breakfast:

Served with a fresh seasonal fruit platter, freshly pressed orange or grapefruit juice or fruit smoothies, coffee or tea, a selection of toasted bread and eggs to your liking.

Cold meats or grilled meats, cheeses and preserves.

Homemade granola, full fat Greek yogurt, fresh berries and a drizzle of honey.

Thinly sliced avocado drizzled with olive oil seasoned with chili flakes and salt or homemade traditional guacamole.

Cajun coddled eggs with crispy potato and sweet potato, sweet peppers, crispy kale and pancetta.

Smoked Salmon layered on toast with cream cheese, avocado, chili, feta, eggs and micro herbs.

Pancake stack option of choosing between bacon, mascarpone and cinnamon sugar or fresh fruit and maple syrup.

Freshly baked chocolate banana bread or lemon blueberry yogurt bread.

Acai smoothie bowl with chia seeds, cocoa nibs, coconut flakes and fresh fruit.

Broccoli quiche, red pesto layered filo, cheddar and cottage cheese.

Lunch

Tuna or salmon poke bowl made with sticky rice, cucumber, edamame beans, avocado, pineapple, nori, kewpie mayonnaise, ponzu and caviar.

Lemon and herb marinated chicken breast served on homemade humus with herby Greek salad, pomegranates and toasted pita bread.

Gourmet burger: homemade beef patties, lettuce, tomato, pickled onion, cheese, fries and coleslaw.

Buddha bowls: quinoa or couscous base, shredded chicken, roasted chili chickpeas, spinach, pomegranates, cucumber, cabbage, carrot, pickled onions, tzatziki and a humus dressing.

Crispy salmon tacos: Cajun spice salmon, fresh mango, sweet cherry tomatoes and lime.

Harissa beef koftas wraps, pickled red cabbage, cottage cheese, chili and coriander.

Sizzling Moroccan prawns with fluffy green couscous and rainbow slaw.

Starters

Salmon or tuna sashimi: lime, clementine and soy dressing, sesame seeds, fresh chili, watercress.

Caprese salad: tomato, mozzarella, fresh basil, basil pesto, olive oil, balsamic reduction.

Mussels: cooked in a white wine, fresh cream, butter and chives.

Crispy squid: smashed avocado with zingy lime and hot chili sauce.

Beef meatballs made with feta, herbs, sundried tomatoes, tzatziki and a fresh tomato salsa.

Watermelon, radish, feta and mint salad.

Baked bacon wrapped baby brie served on a bed of rocket, fig preserve, honey and nuts.

Vietnamese rice paper rolls filled with fresh julienne vegetables, sesame seeds, chicken served with a ponzu.

Dinner

Rose red pepper pesto prawn pasta.

Roasted chicken, herby garlic lemon yogurt, crispy potatoes, pickled onions and parsley.

Sticky lamb chops, whipped feta, beetroot, carrot, watercress, dill, thyme.

Thai green curry chicken or shrimp, fragrant basmati rice garnished with fresh chili and coriander.

Butternut risotto served with crispy butternut, pancetta, sage and pumpkin seeds or tomato and basil risotto with buratta.

Pepper crusted steak, creamy mustard and whisky sauce, simple broccoli and sweet potato.

Sesame crusted tuna steak served with an Asian Vermicelli noodle salad.

Mushroom risotto served with a garlic butter roasted lobster tail, parmesan crisp and parsley.

Dessert

Flaming rum n raisin with golden sultanas and smooth vanilla ice cream.

The best carrot cake of your life with cream cheese frosting.

Lemon, blueberry and basil no bake cheesecake.

Chocolate fondant with vanilla ice cream and fresh berries.

Cherry chocolate mousse.

Vanilla ice cream roasted pistachio nuts, dark chocolate sauce, flamed cherries.

Banoffee cheesecake ice-cream with chocolate shavings, Dulce de leche, ginger biscuits.