

Corporate 50+ Menu

Entrée

Ricotta fritters with heirloom tomatoes, marjoram and aged parmesan (v)
Smoked ocean trout 'san choi bao' with young coconut, peanuts and red nam jihm (g)
Salt and pepper soft shell crab, thai salad with plum and tamarind dipping sauce
Vietnamese chicken coleslaw with cabbage, cucumber and sesame

Main

Chicken saltimbocca w sweetcorn polenta, pencil leeks and jus gras
Hopkins River sirloin with potato fondant, carrot puree and green beans (g)
Pan fried barramundi with pumpkin caponata, zucchini flower and aioli
Potato gnocchi with heirloom tomatoes, chilli, basil and buffalo mozzarella (v)

Dessert

Chocolate delicate tart with peanut praline and banoffee ice cream
Salted caramel pannacotta with coconut rough and pineapple sorbet (g)
White chocolate semifreddo with cocoa crumbs, lychee and passionfruit sorbet
Buche d'Affinois, seasonal fruit, quince paste and lavosh

Package inclusions:

Please note groups of 50+ will be an alternate serving

Entrées served with toasted turkish bread

Mains served with salad greens

Min spends: Advised on application, varies according to day and season

All menus are subject to availability & seasonality - Conditions apply

All pricing is based on prices at the time of the function not the prices at time of booking

Groups over 50px must have linen - \$3 per head

REPUBLICA
st kilda beach