



Sit Down Lunch / Dinner Menu

Entrees

- ❖ Zucchini, fetta and mint fritter stacked with dried tomato, artichoke, grilled haloumi and pesto
- ❖ Braised leek & goats cheese tart with pear, roquette and caramelized walnut salad
- ❖ Smoked chicken breast with corn, chilli, tomato salsa, watercress and capsicum coulis
- ❖ Rainbow trout with shaved fennel in a cauliflower broth and olive tapanade

Mains

- ❖ Beef fillet with Dutch carrot, kipfler potato, crisp leek and red wine jus
- ❖ Pan roasted snapper fillets with smoked cauliflower puree and braised red cabbage
- ❖ Crispy skin chicken breast on whole sweet potato, grilled mushroom and roquette pesto
- ❖ Chermoula crusted pork fillet, on a warm salad of snowpeas, roma tomato, leek and pumpkin
- ❖ Braised lamb shanks with olive, thyme and lemon polenta

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and less time in the kitchen

Salads

- ❖ Roquette, pumpkin, zucchini, cherry tomato and grilled haloumi
- ❖ Green bean, kipfler potato, tuna, bocconcinni, mushroom and oven-dried capsicum
- ❖ Baby spinach, fennel, radish, pinenut and shaved carrot

Sides

- ❖ Sauté green beans with cherry tomatoes
- ❖ Rosemary and thyme roasted chat potatoes
- ❖ Honey and sage roasted seasonal root vegetables

Desserts

- ❖ White chocolate raspberry mousse with coconut shortbread
- ❖ Kahlua soaked date crème brulee with almond biscotti
- ❖ Apple tart tartan with berry coulis and double cream
- ❖ Lime and mascarpone tart with mango coulis

Pricing

- Two courses \$80.00 per person
- Three courses \$95.00 per person
- Both options come with choice of one salad and one side
- Price includes Chef (food service only). Additional chef \$40 per hour
- Does not include wait staff – this is an additional cost of \$28 per hour
- Kitchen hand \$20 per hour
- This menu is subject to facilities available at place of function
- Does not include other hire costs such as cutlery, crockery, trestle tables etc
- Get the Chef In reserves the right to menu changes subject to availability of produce.

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