



BUFFET & GRAZING

SEATED EVENTS

Food is served 'grazing style' to the centre of the table on beautifully presented platters. We suggest selecting two dishes from each course. The food becomes the focus of the event and guests enjoy both dishes served.

Alternatively we can serve all of our food to fantastic buffet stations. This gives guests a wider variety of choice and our menus include all tablescapes as required, using fresh simple and sophisticated crockery, cutlery, linen and service items. We use white linen however coloured theming may be sourced but may attract extra costs.

For our dining in larger functions we prefer round tables of 10 or 12 or longer banquet style tables. Guests with specific dietary needs can be catered for on an individual basis but please notify us a minimum of 72 hours prior to function.

As an alternative guests requiring more traditional 'alternate drop' plated meals can be catered for – please ask for more information.



THE RANCH
MORNINGTON PENINSULA

TO START

WAGYU BEEF BRESAOLA

Truffle fromage blanc, organic shoots, reggiano.

GRILLED LOCAL SCALLOPS

Fire roasted peppers, mustard cress, salsa verde.

DUCK CONFIT

Golden shallot, roast cauliflower, truffle bread sauce.

SALAD OF SUMAC SPICED LAMB

With baby beetroot hazelnuts & sheep's milk feta.

ROAST BEETROOT

CARPACCIO

Zucchini, parsley, air dried ricotta, ligurian olives.

POACHED MILK FED VEAL

Watercress, tuna, preserved lemon, caper salad.

CLARENCE RIVER PRAWNS

Warm cannellini bean salad, vine tomato basil vinegerette.

SALMON GRAVLAX

Sweet tumeric curry dressing, crisped noodles.

MIDDLE

SLOW ROASTED CHICKEN

Braised smoked paprika tomatoes, chorizo, olives, parsley.

30 HOUR ROAST LAMB

Greek seasonings, braising juices.

OCEAN TROUT

Smashed peas, broad beans, Koo Wee Rup asparagus, snowpea shoots.

CLAY POT ROASTED CHICKEN

Chickpea ragout, green olives, feta, parsley.

PANFRIED DORY

Calconnen mash, xiaozing inspired sauce with shitake mushrooms.

BEEF CHEEK RAGOU

Madeira glaze, celeriac mash and grape salsa.

POUSSIN (BABY CHICKEN)

Lemon and ginger scented, asian greens.

SEAFOOD CASSOULET

Baked fennel, oregano, parmesan.

AGED GRAIN FED

PORTERHOUSE BEEF

Hot roasted peppercorn crust, waxy potato salad, dijon mustard.

PORK LOIN

Bubble n' squeeck, apple, black pudding, raisin salad.

SLOW BRAISED FILLET OF BEEF

Pedro Ximenez sherry reduction, mouselleine potatoes.

WITH

Roast pumpkin, labne yoghurt, pinenuts.

New chats, thyme, sea salt.

Broccoli, chilli, lemon olive oil.

Butter lettuce, walnuts, house dressing.

Zucchini, dhukkah, citrus yoghurt.

Field mushrooms, oregano, fetta.

Baker boys breads and myrtleford butter.

DESSERTS

ETON MESS

Wild strawberries, crushed meringue, vanilla cream.

LEATHERWOOD HONEY

Sweet ricotta, raw banana, fairy floss.

SWEET APPLE TART

Chantilly cream, salted caramel.

COCONUT, PASSIONFRUIT, GINGER & MINT MOUSSE

GREEN TEA SPONGE

With pistachio, cassis and white chocolate.

DOUBLE CHOCOLATE BROWNIE

Chocolate sauce, chocolate crackle.

DECONSTRUCTED BREAD & BUTTER PUDDING

Sultanas, golden syrup.

CHEESES

WE CAN SUPPLY A FABULOUS
SELECTION OF CHEESE
SHOWCASING THE BEST
THAT THE PENINSULA HAS
TO OFFER.

SUPPER

At the end of the evening as the party starts to wind down why not offer a light supper menu to your guests. Selections include:

OUR FAMOUS BUTTER CHICKEN BOXES, BASMATI RICE AND PAPADUMS
SOUTH MELBOURNE MARKET STEAMED PORK BUNS, XO SAUCE
SMOKED HAM, GRUYERE CHEESE AND DIJON MUSTARD TOASTIES
PIE FLOATERS. BEEF AND BURGUNDY, CHICKEN AND LEEK AND
VEGETARIAN, ALL WITH CRUSHED PEAS AND GRAVY.
