

Vin's
ALFRESCO

Sit Down
menu



Menu 1



AMUSE-BOUCHE

Smoked Salmon Tartlet

with crème fraîche & dill.

Goat Cheese & Herb Spoon

with balsamic glaze.



FIRST COURSE

Mediterranean Feta & Avocado Salad

Creamy avocado, briny feta & citrus vinaigrette.

Watermelon & Feta Salad

Juicy melon, mint & crumbled feta in a refreshing pairing.



MAIN COURSE

Baked Barramundi Fillet

with pommes purée, basil cream, dill gremolata
& pomegranate pearls.

Creamy Mustard Chicken

with truffle pommes purée, porcini-button mushroom jus
& charred broccoli.



Dessert

Opera Noire Petit Gâteau

Chocolate, almond & coffee layers with a glossy noir glaze.





Menu 2



AMUSE-BOUCHE

Caramelized Onion Tartlet
with Balsamic Pearls.

Tomato Confit Spoon
with Micro Basil.



FIRST COURSE

Velouté of Roasted Pumpkin
Silky pumpkin purée with nutmeg cream & garlic croutons.

Velouté of Forest Mushrooms
Silky mushroom broth finished with herb cream.



SECOND COURSE

Crab Cake Royale
Succulent lump crab folded with herbs & citrus zest,
crusted & served with lemon aioli.



MAIN COURSE

Braised Lamb Shank
with natural jus, café de Paris pommes purée & smoked rosemary.

Braised Angus Beef
with pommes purée, charred shallots, thyme & parmesan-dusted
broccoli.

Herb-Crusted Barramundi
with walnut gremolata, charred red pepper-tomato purée & grape
herb salad.



DESSERT

Velvet Noir Chocolate Mousse
Rich & indulgent, layered with cocoa sponge.





Menu 3



AMUSE-BOUCHE

Herloom Tomato Tartlet
with basil cream.

Citrus Prawn Spoon
with lemon zest & micro herbs.



FIRST COURSE

Herloom Tomato Salad
with aged vinegar, basil & lemon zest



SECOND COURSE

Velouté of Forest Mushrooms
with truffle oil & cream.



MAIN COURSE

Atlantic Cod à la Provençale
with roasted garlic oil, asparagus & microgreens.

Braised Lamb Shirlon
with pommes purée, crisp onions, charred broccoli
& parmesan dust.



Dessert

Citrus Jewel Petit Gâteau
A crafted lemon dessert glazed to brilliance.





Menu 4



AMUSE-BOUCHE

Duck Rillettes Tartlet
with cornichon & mustard.

Truffle Mushroom Spoon
with parmesan crumble.



FIRST COURSE

Burrata Citrus Garden
Creamy burrata with tomato, grapefruit
& pomegranate-garlic gremolata.



SECOND COURSE

Romesco Duck Croquette
Duck confit croquette with parmesan & chive.



MAIN COURSE

Char-Grilled King Prawns
with roasted garlic, chilli oil, lime & chives.

Braised Beef with Herb Jus
with pommes purée, charred shallots & parmesan-dusted broccoli.

Truffle Mash & Forest Mushrooms [V]
Charred broccolini with roasted enoki mushrooms.



DESSERT

Banana Noir Crème
Banana custard with a dark chocolate finish.

[V] Vegetarian





Menu 5



AMUSE-BOUCHE

Avocado Tartlet

with feta & micro cress.

Roasted Red Pepper Spoon

with olive dust & chive.



FIRST COURSE

Avocado & Feta Tartlet

Crisp tart shell with tomato & herbs.



SECOND COURSE

Cashew-Stuffed Mushroom

with grapefruit dressing & chive salsa.



MAIN COURSE

Chimichurri Filled Chicken

with roasted garlic-chilli oil, pommes purée & charred broccoli.

Duck Confit à l'Orange

with thyme jus & pommes purée.

Cauliflower Steak with Lemon Thyme Emulsion

Charred cauliflower with herb oil & citrus pearls



Dessert

Classic Tran-su

Espresso-soaked sponge layered with mascarpone cream.

[V] Vegetarian





Menu



AMUSE-BOUCHE

Beetroot Tartlet

with whipped goat cheese.

Pumpkin Velouté Spoon

with toasted seeds



FIRST COURSE

Velouté of Pumpkin & Nutmeg

Creamy roasted pumpkin with garlic croutons



SECOND COURSE

Summer Watermelon & Feta Salad

with mint & citrus dressing.



MAIN COURSE

Duck Confit with Truffle Mash

finished with natural herb jus.

Baked Salmon Florentine

with sun-dried tomato butter & sautéed spinach cream.

Porcini Ravioli with Sage Butter

Handmade ravioli filled with porcini, finished
with brown butter & crispy sage.

Roasted Portobello Mille-Feuille [V]

Layered with creamed spinach & parmesan crust



DESSERT

Citrus Jewel Petit Gâteau

A crafted lemon dessert glazed to brilliance.

[V] Vegetarian





Menu 7



AMUSE-BOUCHE

Ricotta Tartlet
with lemon zest & herbs.

Polenta Spoon
with roasted tomato & basil oil.



FIRST COURSE

Fetto Misto di Mare
Golden seafood with tartare & romesco



SECOND COURSE

Velouté of Forest Mushrooms
with cream, herbs & truffle drizzle.



MAIN COURSE

Baked Barramundi with Basil Cream
served with pommes purée, dill gremolata & pomegranate.

Creamy Mustard Chicken
with truffle pommes purée, mushroom jus & charred broccoli.

Rustic Lamb Lasagna
layers of braised lamb ragout, béchamel & aged parmesan.

Eggplant Mille-Feuille [V]
Stacked roasted eggplant, tomato fondue & basil cream



Dessert

Berry Cheesecake
Creamy cheesecake layered with seasonal berries & coulis.

[V] Vegetarian



Masterlist

AMUSE-BOUCHE

Smoked Salmon Tartlet
with crème fraîche & dill

Goat Cheese & Herb Spoon
with balsamic glaze

Caramelized Onion Tartlet
with balsamic pearls

Tomato Confit Spoon
with micro basil

Herloom Tomato Tartlet
with basil cream

Citrus Prawn Spoon
with lemon zest & micro herbs

Duck Rillettes Tartlet
with ornichon & mustard

Truffle Mushroom Spoon
with parmesan crumb

Avocado Tartlet
with feta & micro cress

Roasted Red Pepper Spoon
with olive dust & chive

Beetroot Tartlet
with whipped goat cheese

Pumpkin Velouté Spoon
with toasted seeds

Ricotta Tartlet
with lemon zest & herbs

Polenta Spoon
with roasted tomato & basil oil

FIRST COURSES

Mediterranean Feta & Avocado Salad

Watermelon & Feta Salad

Velouté of Roasted Pumpkin

Velouté of Forest Mushrooms

Herloom Tomato Salad

Burrata Citrus Garden

Avocado & Feta Tartlet

Velouté of Pumpkin & Nutmeg

Summer Watermelon & Feta Salad

Fritto Misto di Mare

SECOND COURSES

Crab Cake Royale
Lump crab, herbs, lemon aioli

Romesco Duck Croquette
Duck confit, romesco, parmesan & chive

Cashew-Stuffed Mushroom
Cashew, grapefruit dressing, chive salsa

MAINS

Baked Barramundi Fillet
Basil cream, dill gremolata, pomegranate pearls

Creamy Mustard Chicken
Truffle pommes purée, mushroom jus, charred broccoli

Braised Lamb Shank
Natural jus, café de Paris pommes purée, smoked rosemary

Masterlist

Braised Angus Beef

Pommes purée, charred shallots, thyme, parmesan-dusted broccoli

Herb-Crusted Barramundi

Walnut gremolata, red pepper-tomato purée, grape herb salad

Atlantic Cod à la Provençale

Roasted garlic oil, asparagus, microgreens

Braised Lamb Sirloin

Pommes purée, crisp onions, charred broccoli, parmesan dust

Char-Grilled King Prawns

Roasted garlic, chilli oil, lime & chives

Braised Beef with Herb Jus

Pommes purée, charred shallots, parmesan-dusted broccoli

Truffle Mash & Forest Mushrooms [V]

Broccolini, roasted enoki

Chimichurri Grilled Chicken

Roasted garlic-chilli oil, pommes purée, charred broccolini

Duck Confit à l'Orange

Thyme jus, pommes purée

Cauliflower Steak with Lemon Thyme Emulsion [V]

Herb oil & citrus pearls

Duck Confit with Truffle Mash

Natural herb jus

Baked Salmon Florentine

Sun-dried tomato butter, sautéed spinach cream

Porcini Ravioli with Sage Butter

Handmade porcini ravioli, brown butter, crispy sage

Roasted Portobello Mille-Feuille [V]

Layered spinach & parmesan

Rustic Lamb Lasagna

Braised lamb ragù, béchamel, parmesan

Eggplant Mille-Feuille [V]

Roasted eggplant, tomato fondue, basil cream

DESSERTS

Opera Noir Petit Gâteau

Chocolate, almond & coffee

Velvet Noir Chocolate Mousse

Dark chocolate mousse, cocoa sponge

Citrus Jewel Petit Gâteau

Lemon petit gâteau with glossy glaze

Banana Noir Crème

Banana custard with dark chocolate

Classic Transu

Espresso & mascarpone

Berry Cheesecake

Cheesecake with seasonal berries & coulis