



HOTEL CHADSTONE

MEETINGS & EVENTS
LUNCH & DINNER MENU



GALLERY
HOTEL
COLLECTION

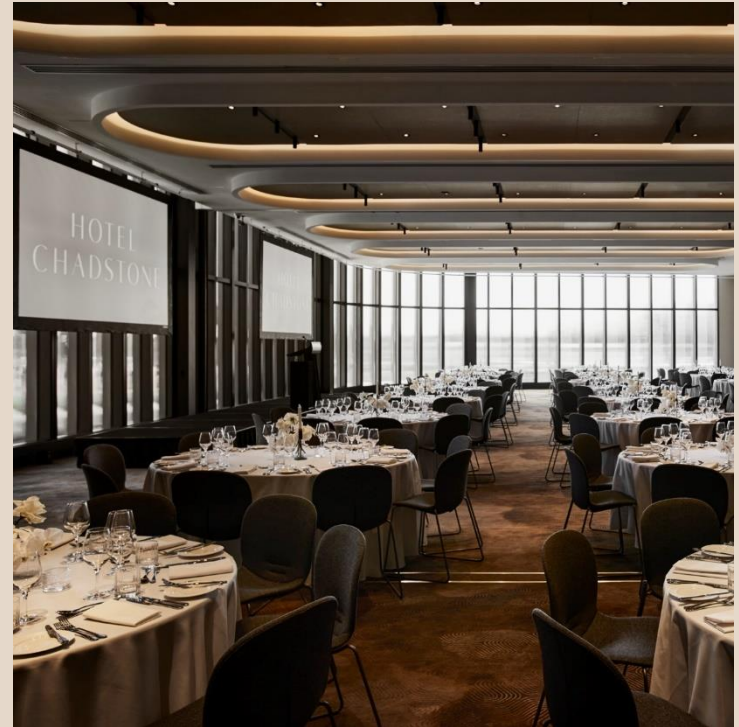
PACKAGE INCLUSIONS AND PRICING

- 2 Course set lunch menu - \$70.00 per person
- 3 Course set lunch menu - \$95.00 per person
- 2 Course set dinner menu - \$80.00 per person
- 3 Course set dinner menu - \$105.00 per person
- Alternate serve - \$6.00 per person, per course

Thank you for choosing Hotel Chadstone Melbourne MGallery to host your special event. We are pleased to provide the following fresh and seasonal offerings for you and your guests.

Our plated lunches and dinners are inclusive of bread rolls and tea & coffee. Alternating service is available for \$6.00 per person, per course.

A selection of additional items and catering upgrades are also available to enhance your attendees experience including sharing boards and side dishes.



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ENTRÉE

BURRATA AND HEIRLOOM BEETROOT SALAD (v)

Sous vide heirloom beetroots, pine nuts and rosemary crumb, Amarena cherry balsamic

RICOTTA AND SPINACH RAVIOLI (v)

Desert sage, parmesan, semi dried tomato, wild mushroom sauce

SLOW COOKED PORK BELLY (gf)

Pomme ana, tcauliflower puree, onion crumb, jus

SHER WAGYU TATAKI

Pickled cucumber, spring onions, wakame ponzu dressing (gf)

TASMANIAN SMOKED SALMON TARTARE, MARINATED SCALLOP

Celeriac remoulade, salmon roe, yuzu dill crème, charcoal crisp

MISO CAREMELISED EGGPLANT (vv) (gf)

Salsa verge pickled onion, macadamia crumble, coconut and ginger dresing



(v) vegetarian, (vv) vegan (gf) gluten friendly

We use nuts and other allergens in an open kitchen environment, as such none of our products are considered allergen free.

Please advise of any dietary requirements.

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MAIN

MIDDLE EASTERN CAULIFLOWER STEAK (vv)

Tagine of vegetables, cous cous

TASMANIAN SALMON FILLET (gf)

Potato gratin, pea puree, lemon beurre blanc

CRISP SKIN BARRAMUNDI (gf)

Cloudy Bay clams, baby fennel, Kalamata olives, roasted vine tomato, salsa verde

TENDER WAGYU CHEEK (gf)

Du puy lentil ragout, baby vegetables, roasted garlic, red wine reduction

ROASTED FILLET OF BEEF (gf) - \$10 supplement

Black truffle mashed potato, asparagus, roasted shallots, béarnaise sauce

SHEER WAGYU RUMP – SCORE 9+ (gf)

Roasted kipfler, confit onions, Warrigal greens, green peppercorn jus

PROSCIUTTO WRAPPED FREE RANGE CHICKEN BREAST

Ratatouille, pearl cous cous, basil pesto

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DESSERT

CRÈME CATALANA TART (v)

Pate de fruit, passionfruit chiboust, orange confit, meringue drops, spiced vanilla bean ice cream

ROSE BOMB - RASPBERRY AND CHOCOLATE DOME (v)

Chocolate soil, white chocolate ice cream

CHOCOLATE OPERA CAKE (v)

Micro mint quenelle of valrhona chocolate mousse, hazelnut praline, seasonal berries

MADAGASCAN VANILLA PANNA COTTA (gf)

Clotted cream fresh strawberries, peanut brittle, micro mint

LEMON BRÛLÉE TART (v)

Clotted cream, lime sorbet, candied lemon, raspberry meringue, vanilla bean, lemon trickle

BELGIAN BITTERSWEET CHOCOLATE TRUFFLE TORTE (gf)

Mandarin crème, dehydrated raspberry crisp, orange jubes



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SHARED PLATES

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MEZE PLATE (v) - \$30.00 per person
Assortment of dips, crudities, and warm Ciabatta bread

CHARCUTERIE PLATTER (gf) - \$35.00 per person
Victorian Pancetta, San Daniel Prosciutto, Saucisson, pickles, mixed olives, rustic baguette

SEAFOOD PLATE (gf) - \$55.00 per person
Tiger prawns, natural oysters, bay bugs, yellow fin Tuna tartare, smoked salmon, lime and cocktail sauce

CHEESE BOARD - \$35.00 per person
Selection of Australian cheeses, condiments and crackers

DESSERT PLATTER \$25.00 per person
Chef's selection of seasonal mini desserts and petit fours

SHARED SIDE DISHES – \$10.00 PER PERSON

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STEAMED BROCCOLINI (v) (gf)
extra virgin olive oil, lemon balsamic

WARM GOATS CHEESE ROASTED PUMPKIN SALAD (v) (gf)
Pine nuts chervil

THICK CUT CHIPS (v)
Murray River pink salt, aioli

ROCKET SALAD (gf)
Parmesan, pine nuts, fig crumb, balsamic glaze

PARISIENNE MASHED POTATOES (gf)
Chive butter

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