

N E W S T E A D P R O V I D E

WORKING LUNCH

\$18 per person

Vegetable frittata, mini savoury muffin, selection of gourmet sandwiches (fresh or toasted):

- Smoked ham | vintage cheddar | chipotle mayo | relish
- Chicken | triple cream brie | pesto | lettuce
- Vego - falafel | hommus | tahini | lettuce
- Salami | goats cheese | olive tapenade | relish | spinach

BANQUET LUNCH OR DINNER

2 course \$45 per person

3 course \$60 per person

ENTREES (CHOICE OF 2)

Pickled watermelon, goats fetta & prosciutto salad

Truffle mushroom arancini | cherry tomato sugo | rocket, parmesan & pinenut salad

Soy & ginger 1/2 shell scallop | spring onion & coriander salad

Pork and fennel meatballs al forno | smoked garlic and Parmesan béchamel

Pumpkin gnocchi | creamy Parmesan & caramelised onion sauce | candied walnuts

MAINS (CHOICE OF 2)

Citrus caramel chicken | mango tom sum salad | steamed rice

Wild mushroom ravioli | creamy white wine & mushroom sauce | fresh rocket & parmesan salad

Slow beef cheek | soft Parmesan polenta | gremolata

Teriyaki salmon | warm soba noodle salad | Japanese pickled vegetables

Sticky chill beef | sautéed greens & mushrooms | rice

Char sui pork | rice | Asian greens

DESSERT (CHOICE OF 2)

Citrus tart | cream | lemon jelly

Chocolate fudge brownie | cream | fresh berries

Vanilla bean panna cotta | fresh seasonal fruit compote | pistachio | white chocolate

Dark chocolate and espresso tart | cream | fresh berries

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NEWSTEAD PROVIDORE

LIGHT FORK DISH LUNCH OR DINNER

\$16.5 per bowl

Truffle mushroom arancini | cherry tomato sugo | rocket, parmesan & pinenut salad

Pork and fennel meatballs al forno | smoked garlic and Parmesan béchamel

Pumpkin gnocchi | creamy Parmesan & caramelised onion sauce | candied walnuts

Citrus caramel chicken | mango tom sum salad | steamed rice

Wild mushroom ravioli | creamy white wine & mushroom sauce | fresh rocket & parmesan salad

Slow beef cheek | soft Parmesan polenta | gremolata

Teriyaki salmon | warm soba noodle salad | Japanese pickled vegetables

Sticky chill beef | sautéed greens & mushrooms | rice

Char sui pork | rice | Asian greens



DEGUSTATION DINNERS

Minimum 8 people POA

SAMPLE MENU - 7 COUSE DEGUSTATION

Caramelised onion & goats cheese tarts

Smoked mackerel pate | pickled cucumber | sourdough crisps

Ham hock | pea & mint salad

Black rice & shitake mushroom arancini | coriander & peanut pesto (veg)

Barramundi & scallop roulade | cauliflower velouté | caper & walnut salsa

Red wine braised beef cheek | mash | gremolata

Vanilla bean panna cotta | summer fruit compote | pistachio | white chocolate

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