

debretts kitchen

debretts plated lunch and dinner menu

minimum 10 guests for all orders

please select your preferred options from the menu below 7 days prior to your event. On the day, your guests can choose their preferred dishes from that selection

\$59 per guest

Entrée

grilled vegetables salad (vg, gf, df, nf) with fancy leaf and yuzu dressing

mozzarella arancini balls (v, nf) with kimchi mayonnaise and pickles

Main

green risotto (v, gf, nf, vgo) with grilled vegetables and feta

rib eye steak (gf, nf, dfo) with roasted vegetables and garlic butter

Dessert

2 scoops of vanilla bean ice cream (v, gf, nf)

2 scoops of fruit sorbet (vg, gf, nf)

\$77 per guest

Entrée

cured salmon salad (gf, df, nf, vgo) with fancy leaf and yuzu dressing

seafood chowder (nf, gfo) with mixed seafood and focaccia

Main

green risotto (v, gf, nf, vgo) with grilled vegetables and feta

rib eye steak (gf, nf, dfo) with roasted vegetables and garlic butter

Dessert

mango coconut panna cotta (gf, df, nf)

belgian dark chocolate fondant (v, nf)

Please advise your host of any allergens or dietary requirements

debretts kitchen

\$91 per guest

Entrée

cured salmon salad (gf, df, nf, vgo) with fancy leaf and yuzu dressing

seafood chowder (nf, gfo) with mixed seafood and focaccia

mozzarella arancini balls (v, nf) with kimchi mayonnaise and pickles

Main

green risotto (v, gf, nf, vgo) with grilled vegetables and feta

scotch fillet (gf, nf, dfo) with roasted vegetables and garlic butter

market fish (gf, nf, dfo) with confit potato and prawn

all mains are served with orange sauteed carrots, curly fries, and leafy salad – 1 plate each of side for 4 people

Dessert

bush honey crème brûlée (v, nf, gfo)

belgian dark chocolate fondant (v, nf)

to add... (\$13 each)

all sides need to be ordered 7 days in advance, same day order will be limited to 3 side dishes

curly fries with kimchi aioli

fancy leaf salad

orange sauteed carrots

seasonal vegetables