

# THE COAST

PRIVATE DINING

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## OUR STORY

Carefully curated by Head Chef, Evans Magati, our fine dining menu offers modern Australian cuisine, featuring locally sourced produce from the Great Ocean Road and Surf Coast regions.

Our aim is to showcase local produce and artists, from the highest quality ingredients to the plates they are presented on. Our dinnerware is hand-made by local Surf Coast artist, Angela Nicholson and water jugs by Anglesea ceramic artist, Melinda Solly.

We acknowledge the Traditional Custodians of the land on which we are located, Wadawurrung Country. We pay our respects to their Elders, past, present and emerging.

*(V) Vegetarian (VGN) Vegan (VGO) Vegan option (DF) Dairy free (GF) Gluten free (GFO) Gluten free option*

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## YOUR PRIVATE DINING EXPERIENCE

Our shared-style private dining menu is perfectly suited to groups with two- and three-course options available, as well as alternate drop.

Please let us know of any specific dietaries and we can customise every private dining experience to suit the needs of your guests. Contact us to create a bespoke menu for your unique event. Please see our sample private dining menu.

*Two Courses \$80*

*Three Courses \$95*

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## ENTRÉES

Victorian artisan charcuterie platter, Mount Zero Olives, pickles, dips, house baked focaccia

+

**Choose 2 of the following options :**

Grilled tiger prawns, chilli jam, lime (GF & DF)

'Great Ocean Road Duck' croquettes, apple, date & tamarind chutney

Baked capsicum carpaccio, gnocchi, edamame (V, DF)

Chargrilled asparagus, white bean garlic hummus, macadamia pesto (GF, vegan)

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## SHARED MAINS

Choose 1 of the following options :

**'Raven's Creek Farm' Porchetta, Vin Santo pork jus**

Honey glazed carrots, pistachio dukkah

Sweet potato gratin

Wilted greens, lemon zest, Mount Zero Olive Oil

**Local Market Fish, Romesco Sauce**

Sauté Kipfler potatoes, sea herbs

Fennel & rocket salad

Brussels spouts, bacon

**Local braised beef cheek, red wine jus (GF, DF)**

Ratatouille

Hasselback potatoes

Broccolini, almonds

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## DESSERTS

**Choose 1 of the following options :**

Deconstructed lemon tart, lemon curd, thyme crumble, meringue (GFA)

Crêpe suzette, orange sauce, vanilla ice cream (GF)

Warm chocolate fondant, salted caramel ice cream, chocolate soil