

MINIMUM OF 25 GUESTS

(if you anticipate fewer guests than the minimum, please discuss with our functions team)

All mains come with house made bread and table vegetables

MAIN ONLY (Up to 2 dishes from the Mains category)	35.00 pp
MAIN AND ENTRÉE OR DESSERT (Up to 2 dishes per category)	48.00 pp
ENTRÉE, MAIN AND DESSERT (Up to 2 dishes per category)	60.00 pp
CHEESEBOARD	15.00 pp

AUTUMN PLATED MENU

MARCH - MAY

ENTRÉE

Seared scallops, smoked speck, cauliflower puree, carrot and ginger foam GF Grilled fennel, chicory, pickled apple and candied walnut GF V



Heirloom carrots, watercress and charred leek GF V



Lamb sweetbreads, kohlrabi remoulade and sauce vierge' GF



Wild rice, pickled apricot and spiced Labneh GF V





MAIN

Sambal braised chickpeas, smoked garlic mayonnaise and nori GE V



Roast market fish, mushroom broth and lentils GF

Crisp skinned pork belly, roast apple mustard and celeriac GF



Beef cheek tortellini, horseradish sauce and bitter greens

Roast beetroot, puffed grains and ginger GF V





DESSERT

Roasted quince, goat cheese sorbet, red wine sauce GF Honeycomb delice, candied fennel and fizz GF Lemon and poppy cake, olive caramel

Notes

We can alter menus to accommodate most dietary requirements

The Wellesley Boutique Hotel reserves the right to substitute ingredients according to seasonality. The menu is subject to change.

For functions held over a number of days, variations to the menu can be arranged.

DF Dairy Free GF Guten Free V Vegeterian





MINIMUM OF 25 GUESTS

(if you anticipate fewer guests than the minimum, please discuss with our functions team)

All mains come with house made bread and table vegetables

MAIN ONLY (Up to 2 dishes from the Mains category)	35.00 pp
MAIN AND ENTRÉE OR DESSERT (Up to 2 dishes per category)	48.00 pp
ENTRÉE, MAIN AND DESSERT (Up to 2 dishes per category)	60.00 pp
CHEESEBOARD	15.00 pp

WINTER PLATED MENU

JUNE - AUGUST

ENTRÉE

Chicken parfait, pickled cranberry, house made lavosh
Baked goat cheese, witlof, wild honey and chardonnay vinegar GF
Lentil croquette, wild mushrooms and mushroom vinegar V
Pork and duck liver terrine, cornichons, puffed onion cracker GF
Fried lambs brain, Jerusalem artichoke, piccalilli dressing, charred onion GF



Baked polenta, tomato ragout and celery **GF V**Tea smoked duck breast, pumpkin puree and hazelnut **GF**Grilled pork loin, cider braised cabbage and pan gravy **GF**Braised beef short rib, horseradish beignet and pomme puree
Roast buckwheat, baby turnips and crisp kale **V**

DESSERT

Poached tamarillo, roasted oats and cinnamon yoghurt Milo crisps, buttermilk sorbet, sweet milk foam GP Charred rhubarb, liquid cheesecake and sesame tuille GP Roast pear, honey crème and parsnip sponge

Notes

We can alter menus to accommodate most dietary requirements

The Wellesley Boutique Hotel reserves the right to substitute ingredients according to seasonality. The menu is subject to change.

For functions held over a number of days, variations to the menu can be arranged.

DF Dairy Free GF Guten Free V Vegeterian



MINIMUM OF 25 GUESTS

(if you anticipate fewer guests than the minimum, please discuss with our functions team)

All mains come with house made bread and table vegetables

MAIN ONLY (Up to 2 dishes from the Mains category)	35.00 pp
MAIN AND ENTRÉE OR DESSERT (Up to 2 dishes per category)	48.00 pp
ENTRÉE, MAIN AND DESSERT (Up to 2 dishes per category)	60.00 pp
CHEESEBOARD	15.00 pp

SPRING PLATED MENU

SEPTEMBER - NOVEMBER

ENTRÉE

Pan seared scallops, lemon gelee' and apple foam GF

Poached salmon, vanilla cucumber and coconut pearls GF

Spring pea salad, citrus and pickled onion GF V

Pork Croquette, red currant jam and fresh pear

Avocado mousse, roquette dressing and slow roast cherry tomato GF V





MAINS

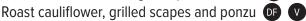
Buttermilk veloute', pickled cucumber, crushed hazelnut GF



Seared market fish, dashi broth and wilted bokchoy

Roast lamb rack, aubergine, spiced sesame GF





Slow cooked pork spare ribs, pickled cabbage and green pepper sauce GF DE





DESSERT

Orange mousse, beetroot puffs, crème fraiche and dark chocolate GF



Banana panna cotta with toasted maple meringue GF

Coconut rice pudding, stewed mango and kaffir lime GF

Drunken melons, port wine and citrus caviar GF DF





Notes

We can alter menus to accommodate most dietary requirements

The Wellesley Boutique Hotel reserves the right to substitute ingredients according to seasonality.

The menu is subject to change.

For functions held over a number of days, variations to the menu can be arranged.







MINIMUM OF 25 GUESTS

(if you anticipate fewer guests than the minimum, please discuss with our functions team)

All mains come with house made bread and table vegetables

MAIN ONLY (Up to 2 dishes from the Mains category)	35.00 pp
MAIN AND ENTRÉE OR DESSERT (Up to 2 dishes per category)	48.00 pp
ENTRÉE, MAIN AND DESSERT (Up to 2 dishes per category)	60.00 pp
CHEESEBOARD	15.00 pp

SUMMER PLATED MENU

ENTRÉE

Duck breast Bresaola, spiced pear and frisse, with truffled honey GF



Crisp skinned salmon with yuzu and cucumber consommé 🚱 Prawn boudin blanc, miso mayonnaise, crisp shallots

Pickled cauliflower, dill emulsion and rye crumble V



Heirloom tomato, fresh mozzarella and olive GF V

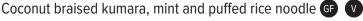




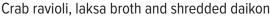
MAIN

Poached chicken breast, sweet corn, and fresh basil GF









Twice cooked lamb rump, garlic custard and olive crumb GF





Spiced pumpkin, poached dates, coriander and sprouted grains GF V

DESSERT

Sweet and sour pineapple with lemongrass granita GF



Roast peach, peach sorbet and vanilla crumb GF



Chocolate mousse, raspberry and almond GF

Baked meringue with kiwiberry GF



Notes

We can alter menus to accommodate most dietary requirements

The Wellesley Boutique Hotel reserves the right to substitute ingredients according to seasonality. The menu is subject to change.

For functions held over a number of days, variations to the menu can be arranged.



