

Team Building Menu

Interactive culinary experience – by teams

Sea-salt Cured Ocean Trout, Lemon & Sichuan Pepper

Loin of Lamb, Provencale Vegetables

Ricotta Gnocchi, Oregano & Parmigiano

Tomato Tarte, Pesto & Rucola

By senso culinary team

Lemon Thyme Organic Chicken, Leeks & Chives Beurre Blanc

Yoghurt Panna Cotta, Berry Coulis, Ivory Chocolate

Toby's Estate Coffee or Selected Tea, Mignardises

\$100 per person for events with more than 19 guests and above

\$115 for groups of 13-18

\$130 for groups of 12 guests

Rates in your own private space include welcome reception and culinary team event

Prices are GST exclusive

We would be pleased to offer a selection of wines to suit the menu.