

# ODYSSEA

GROUP MENUS



OUR MODERN-AUSTRALIAN MENU IS INSPIRED BY EXECUTIVE CHEF ALAN SPAGNOLO'S STRONG COMMITMENT TO LOCAL PRODUCERS AND SEASONALITY. WHENEVER POSSIBLE WE TRY TO MAKE EVERYTHING IN-HOUSE, INCLUDING SPECIALTY CAKES AND DESSERTS. AN EXTENSIVE WINE LIST COMPLEMENTS THE MENU AND CELEBRATES BOTH LOCAL AND INTERNATIONAL LABELS.

*Dietary requirements are happily catered for, please contact us directly with your requirements or special requests.*

## BREAKFAST SERVED DAILY FROM 7 – 11AM

*Sample menu, menus change seasonally.*

### \$30 PER PERSON

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#### **First Course**

Bircher muesli, labne, mixed berries,  
rose syrup, pistachio (v, n)

#### **Second Course**

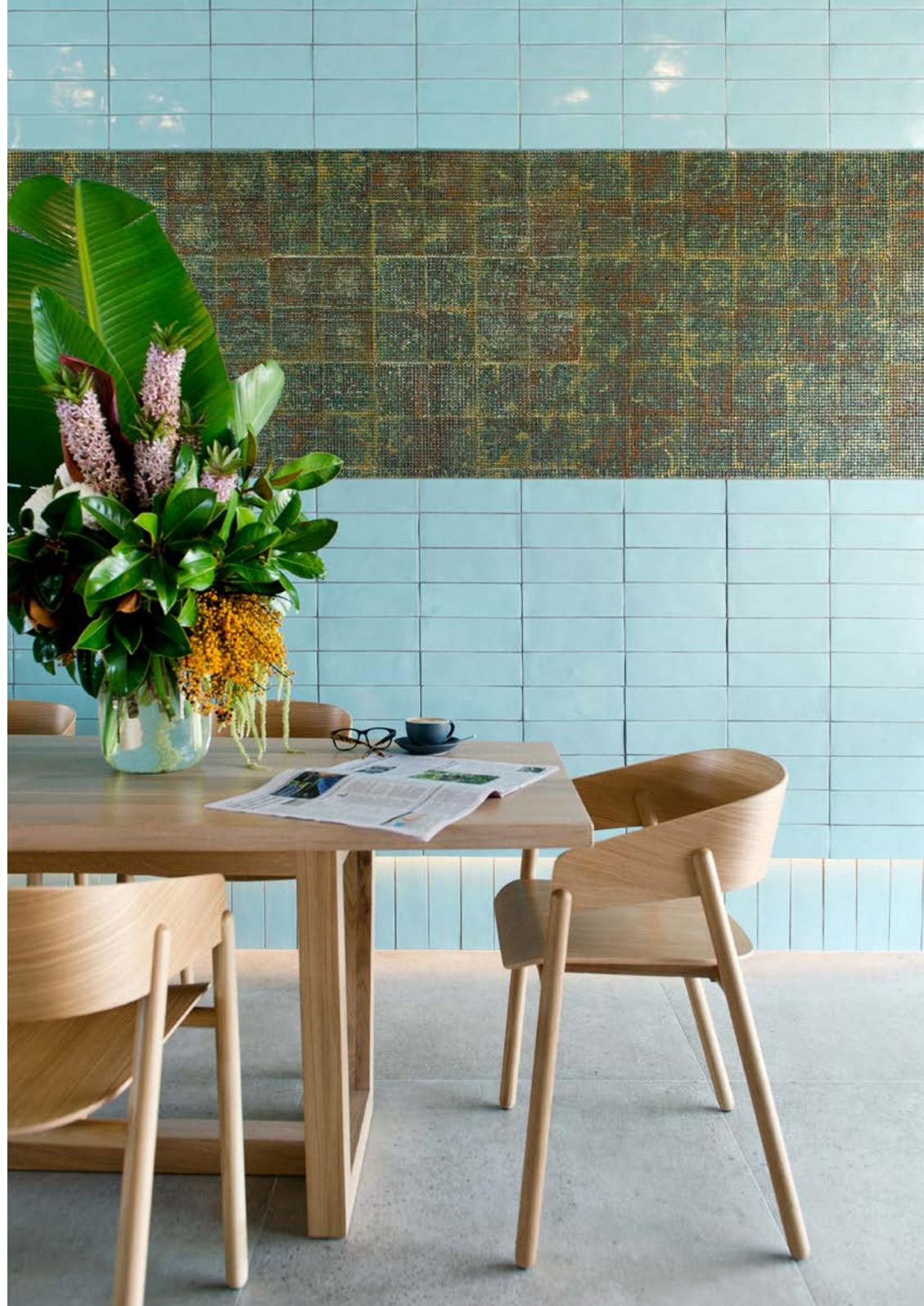
Avocado, crushed, hummus, poached  
egg, pomegranate, toasted seeds,  
Loafer's sourdough toast (v, gfo)

OR

Scrambled eggs, Charcoal Springs  
pastured, Loafers organic toast,  
grilled bacon, chipolata

OR

Buttermilk pancake, pulled pork,  
smoked chipotle butter, maple syrup





## LUNCH AND DINNER

*Sample menu, menus change seasonally.*

### \$55 PER PERSON

#### Starters

*Served share style*

Mixed olives, chilli, lemon

Croquettes, sprouted beans, golden beetroot & green leaf salad, lime jalapeno herb dressing (vegan)

Chicken liver parfait, pear liquor jelly, charred bread

#### Mains

Baby eggplants blackened, tomato jam, labne, spiced hazelnuts (n, gf, voa)

OR

Arkady lamb shoulder slow roasted, baba ghanoush, courgette, broad bean, feta & herb salad

OR

Tasmanian salmon, wild rice & nori crust, salted cucumber, sweet wasabi, soy, ginger dressing med-rare

#### On the side

Iceberg, radish, fennel, sprouted mung bean adzuki bean and blue pea salad, buttermilk & herb dressing (v, gf)

### \$65 PER PERSON

#### Starters

*served share style*

Mixed olives, chilli, lemon

Croquettes, sprouted beans, golden beetroot & green leaf salad, lime jalapeno herb dressing (vegan)

Chicken liver parfait, pear liquor jelly, charred bread

#### Mains

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OR

Arkady lamb shoulder slow roasted, baba ghanoush, courgette, broad bean, feta & herb salad

OR

Tasmanian salmon, wild rice & nori crust, salted cucumber, sweet wasabi, soy, ginger dressing med-rare

#### Dessert

Mango parfait, white chocolate coconut crumble, strawberry leather, cherry compote

OR

Valhrona chocolate, orange, & almond dacquoise, textures of citrus (n)

## LUNCH AND DINNER

*Sample menu, menus change seasonally.*

### \$75 PER PERSON

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#### Starters

*Served share style*

Mixed olives, chilli, lemon (gf)

Croquettes, sprouted beans, golden beetroot & green leaf salad, lime jalapeno herb dressing (vegan)

Chicken liver parfait, pear liquor jelly, charred bread

#### Mains

Baby eggplants blackened, tomato jam, labne, spiced hazelnuts (n, gf, voa)

OR

Tasmanian salmon, wild rice & nori crust, sweet wasabi, soy, ginger dressing med-rare

OR

WA Mogumber Moore River 80-day grain fed sirloin (medium) pan-fried gnocchi, charred broccolini, green chimichurri butter

#### To Share

Royal blue potatoes, porcini salt, parmesan, chives

#### Dessert

Valhrona chocolate, orange, & almond dacquoise, textures of citrus (n)



## CONTACT DETAILS

Bookings & Events Coordinator: [info@odysseabeachcafe.com.au](mailto:info@odysseabeachcafe.com.au)

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