



EST. 1961

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

SET MENU 1

\$80 per person

ENTRÉE

(select two)

Stuyvesant's House salad with prawns, avocado, marinated feta, swiss dressing
Mixed German sausages on sauerkraut, mash
House marinated Gravalax and pickled cucumber on toasted brioche
Baked seafood Terrine with confit tomato and yogurt dressing

MAINS

(select two)

Wiener Schnitzel with potato salad
Bier battered fish and chips
Succulent grilled chicken breast wrapped in prosciutto with sauté potatoes
Black Angus Sirloin 250g with Cafe de Paris
Salmon Schnitzel pan-fried in herbed egg

DESSERTS

Swiss Chocolate Mousse with berry compote
House made apple strudel with vanilla bean anglaise

Coffee/tea and chocolate

We are able to cater to most dietary requirements – please contact us directly.

stuyvesantshouse.com

For bookings call 9439 7155



EST. 1961

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

SET MENU 2

\$90 per person

ENTRÉE

(select two)

Spice rubbed chicken fillet with petit mescaline, avocado and confit tomato dressing
Fresh asparagus with dried prosciutto shards and truffled hollandaise
Snapper and salmon dumpling on black rice, creamy saffron sauce
Slow braised beef cheeks in root vegetable sauce

MAINS

(select two)

Chicken breast wrapped in black forest ham on carrot and caraway mash, horse radish sauce
Roasted pork fillet with seeded mustard crust, caramelized apple and calvados sauce
Grilled snapper fillet, buttered beans, sauté potatoes
Veal cordon bleu filled with double smoked ham and swiss cheese, warm potato salad

DESSERTS

(select two)

Wild berry and mascarpone crepe, caramel sauce
Hazelnut praline parfait
Homemade sorbet, roasted almond biscuit

Coffee/tea and chocolate

We are able to cater to most dietary requirements – please contact us directly.

stuyvesantshouse.com

For bookings call 9439 7155



EST. 1961

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

SET MENU 3

\$105 per person

ENTRÉE

(select two)

Smoked salmon peppered cream cheese roulade with citrus salad
Potted scallops, braised leek, creamy sherry and parmesan gratin
Pink sauté duck livers, pressed vegetable, red current and rosemary sauce
Warm lamb rump salad light gorgonzola dressing

MAINS

(select two)

Crisp twice cooked duck with sweet game jus
Beef medallion, glazed bone marrow, red wine jus
Grilled snapper fillet with lemon butter
Slow roasted veal rack, asparagus, sauteed mushrooms, hollandaise sauce

DESSERTS

(select two)

Layered almond biscuit, marinated berries, vanilla bean ice cream
Home made chocolate pate, berry anglaise
Passionfruit Crème Brulée

Coffee/tea and chocolate

We are able to cater to most dietary requirements – please contact us directly.

stuyvesantshouse.com

For bookings call 9439 7155



EST. 1961

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

SET MENU 4

\$120 per person

ENTRÉE

(select two)

Seared scallops with black pudding, sauteed leek, onion subasse
Grilled Western Australian scampi, sweet chilli jam, nasi rice
Marinated lamb fillet on mushroom, asparagus and quinoa salad
Tempura prawns, tempura vegetables, spicy plum sauce

MAINS

(select two)

Veal medallions, asparagus, truffle, brandy sauce
Eye fillet with Australian bug tails and red wine glaze
Marinated venison fillet, sauté filed mushrooms, juniper and rosemary jus
Fresh fish fillet (snapper, salmon, john dory, tuna)

DESSERTS

(select two)

Tasting plate, selection
Soufflé (Passionfruit, chocolate, Grand Marnier)
Imported and local cheese plate

Coffee/tea and chocolate

We are able to cater to most dietary requirements – please contact us directly.

stuyvesantshouse.com

For bookings call 9439 7155