



PLATED LUNCH & DINNERS

ENTRÉE

Gravlax of Atlantic salmon, celeriac remoulade, trout roe, dill dressing (G) (D)

Wagyu beef carpaccio, salt baked beetroot, parmesan wafer, aged balsamic (G)

Pork belly, celeriac puree, pancetta, watercress (G)

Chicken & foie gras terrine house piccadilly, cornichons (D)

Spanish jamon, compressed watermelon, fetta, black garlic, celery (G) (D)

Buffalo mozzarella, heirloom tomato, basil crisp, olive soil, balsamic (V) (G)

Manchego risotto, Yamba prawn, sea lettuce, curry oil

Lamb cutlet, lentil du puy, caponata, tomato oil (G) (D)

SPECIAL +\$5 PER PERSON Scallops, harissa, black garlic puree, chervil, watermelon, radish, house made curd, salmon roe (G)

MAIN COURSE

Atlantic salmon, corn puree, baby corn, polenta, prawn & dill butter (G)

Tea smoked duck breast, plum puree, pickled cherry, cavolo nero, asparagus, duck jus (G) (D)

Lamb rib eye, peas, pea foam, corn polenta, lamb jus (G)

Sous vide chicken breast, charred leek, snow pea, chicken & white bean broth (G) (D)

Parmesan & lemon crusted lamb loin, spiced chickpeas, speck, eggplant puree (G)

Cone Bay barramundi, Jerusalem artichokes, asparagus, salsa verde (G) (D)

Beef fillet, mushroom ragout, Hasselbach potato, watercress puree (G)

Sous vide beef cheek, potato puree, chestnut mushrooms, gremolata (G)

Polenta chips, porcini dust, baked celeriac, quinoa, romesco, avocado (V) (G) (D)

DESSERT

Selection of artisan cheese, quince paste, dried fruit, fruit bread (V)

Vanilla crème brulee, white chocolate ice-cream, glass biscuit (V) (G)

Coconut panna cotta pineapple crisp, candied basil, Malibu syrup (V) (G)

New York style cheesecake, macerated cherries, chocolate dust (V)

Dark chocolate mousse, passionfruit curd, mandarin sorbet (V) (G)

Strawberry, kiwi eton mess (V)

Frangipane tart, thyme & honey ice-cream, honeycomb (V)

Salted dark chocolate tart, raspberries, berry sorbet (V)

TWO COURSES

\$68.00 per guest

Choose two options from either:

- Entrée and Main OR
- Main and Dessert

THREE COURSES

\$85.00 per guest

Choose two options from:

- Entree, Main and Dessert

ADDITIONAL OPTIONS

Petite salad with Chardonnay vinegar dressing **\$7.00 per plate**

Dutch roasted carrots, caraway, yoghurt **\$9.00 per plate**

Cakeage service **\$6.00 per guest**