



FINE DINING

Gold Menu: 2 courses: \$56.00 + GST, 3 courses: \$66.00 + GST
Served with artisan sourdough and house smoked butter
Minimum of 10 people

STARTERS

Pan seared scallops, buttered leeks, sweet ginger beurre blanc, herb salad GF, NF

Crispy pork belly, pickled red cabbage, beetroot cumin puree, heirloom beets GF, NF

Picked Ham terrine, truffle mayo, apple gel, sourdough crisps NF

Sticky sesame confit chicken thigh, coconut sweet potato puree, saffron oil, cress GF, NF

Smoked salmon, chive blinis, crème fraîche, finger lime roe NF

Goats cheese bavorois, heirloom beets, quince jelly, chardonnay dressing V, GF, NF

Chorizo and Haloumi hash, beetroot red onion chutney, micro salad NF

MAINS

Cauliflower risotto, textures of cauliflower, curry oil, mascarpone V, GF, NF

Confit duck leg, puy lentils, sautéed potatoes, witlof and walnut salad GF

Pan roasted john dory, potato crust, crispy cauliflower, wasabi beurre blanc NF

Poached barramundi, sautéed spinach,
poached egg & mustard sauce, crushed herb potatoes GF, NF

Roast chicken breast, truffle mash, charred broccolini, wild
mushrooms, madeira jus GF, NF

Grilled mackerel, new potatoes, roasted salad of asparagus,
chilli, spinach & cherry tomato, herb oil, dill yoghurt GF, NF

Seared lamb rump, tagine sauce, brik pastry,
charred broccolini, herbed cous cous DF, NF

Beef eye medallion, garlic & rosemary potato fondant,
dutch carrots, caramelised shallot puree GF, NF

Slow cooked beef blade, horseradish pomme puree,
pearl onion, pancetta and sherry vinegar jus GF, NF



FINE DINING

Gold & Platinum

DESSERTS

Carrot cake, yoghurt pannacotta, orange gel, sweet carrot

Lemon curd tart, compressed pimms strawberries, creme fraiche GF, NF

Chocolate fondant, salted peanut butter caramel, hazelnut praline

Espresso dark chocolate mousse, vanilla sable biscuit, raspberries NF

Textures of pear, blue cheese mousse, toasted walnut, fennel wafer

Rose water marshmallow, raspberry jam, white chocolate, pistachio biscuit

Dark Chocolate Ginger Tart, vanilla crème fraiche, mandarin jelly GF, NF

Honeycombed white chocolate, lemon myrtle and honey pannacotta, macadamia GF

Compressed pineapple, coconut jelly, pandan cream, lychee, toasted peanut GF

Matcha cream choux puffs, passionfruit curd, praline

Buttermilk and Lavender brulee, caramelised white chocolate biscotti