



FINE DINING

Platinum Menu: 2 courses: \$65.00 + GST, 3 courses: \$75.00 + GST
Served with artisan sourdough and house smoked butter
Minimum of 10 people

STARTERS

Red Emperor, Thai puree, spiced tomato sauce, shaved daikon GF

Cured and Smoked Spanish Mackerel, pickled fennel, blood orange, hazelnut salad GF, NF

Wild Mushroom Ceviche, smoked olive oil, cassava chips V, GF, DF, NF

Cured Trout, lemon and lime crème, textures of carrot GF, NF

Beef carpaccio, whipped pepper berry goats cheese, pickled shimji, warrigal greens GF, NF

Scallops in shell, julienne of vegetables, lemon and caper beurre noisette GF, NF

Chicken and seasonal vegetable terrine, jamon,
pickled shallot puree, red onion chutney, frisee GF, NF

Truffled pork croquette, Jerusalem artichoke puree, watercress

MAINS

Crispy lambs' belly, maple glazed pumpkin, potatoes,
mint oil, soy reduction, lemon zest, goats curd GF, NF

Sesame crusted tuna, wasabi beurre blanc, charred broccolini GF, NF

Duck breast, cherry puree, amaretto jelly,
almond and dutch cream potato puree GF

Pan seared scallops, sweet corn,
boneless confit chicken wing, pancetta crisp, wild mushroom GF, NF

Poached Moreton Bay Bug Tail, pea and mint emulsion, brandy veloute,
broad beans and shellfish biscuit

Roasted Cone Bay barramundi, caramelised parsnip puree,
charred sweetcorn, crispy chickpea, chorizo crumbs GF, NF

Pumpkin Ravioli, pumpkin puree, seeds,
garlic & thyme beurre noisette, truffle foam, frisée V, NF

Monkfish fillet, smoked beef cheek croquette, cauliflower & watercress puree NF

Rack of Lamb, baked sweet potato, carrot and harissa puree,
smoked yoghurt, charred onion, chilli oil GF

Roasted fillet of beef, pomme anna, red cabbage puree, horseradish foam 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