

3 COURSE PLATED MENU

\$155 Per person- includes one choice of each course
15 pax min

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat cheese,
watercress

De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli Confit WA
octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque Peppered
venison loin, quince, puff pastry, radicchio, chestnut

De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice
cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

