

ENTRÉES

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| Confit Duck Leg Terrine, Prosciutto, Soubise Sauce, Pickled Cherry, Duck Breast | GF |
| Cured Atlantic Salmon, Cucumber, Radish, Dill, Lemon | GF |
| Aged Goat's Cheese, Pickled Baby Beetroots, Olive Tapenade | V / GF |
| Orecchiette Pasta, Pulled Pork Shoulder, Braising Liquid, Pecorino | |
| Buffalo Mozzarella, Basil, Slow Roasted Cherry Tomato Tart, Heirloom Tomato Salad | V |
| Gazpacho Soup, Avocado, Prawn, Chilli Parsley Panna Gratta | |
| Leek, Potato, Shallot and Gruyere Tart with Frisse, Walnuts, Preserved Lemon and Smoked Speck | |
| Chicken, Pork, Duck Terrine, Cornichons, Oven Baked Bread | DF |
| Italian Prosciutto, Dried Cherry Tomatoes, Black Olives, Basil, Crisp Bread | |
| Potato Parmesan Gnocchi, Beef Cheek Ragu | |

MAINS

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| Beef - Choose one, all Beef served with Thyme and Duck Fat Roasted Potatoes, Baby Spinach, Red Wine Jus | |
| Braised Beef Brisket or Rump Steak or Sirloin Steak or Braised Beef Cheek | |
| Scotch Fillet (add \$2.00 per person) | |
| Eye Fillet Steak (add \$3.00 per person) | |
| Lamb Rump, Lamb Shoulder, Wild Mushrooms, Pea, Shallots, Speck | DF |
| Honey Glazed Duck Breast, Baby Vegetables, Carrot Purée, Duck Jus | DF |
| Chicken Breast Ballotine, Truffle Oil, Potato Cream, Baby Onions, Sage, Chicken Broth | GF |
| Herb Crusted Barramundi, Pasta Riso, Pernod, Tomato, Crab, Herbs | |
| Risotto- Zucchini, White Truffle, Pea, Mint | GF / V |
| Braised Pork Shoulder, Polenta, Heirloom Baby Carrots, Red Cabbage and Apple Slaw | |
| Poached Atlantic Salmon, Egg, Cherry Tomatoes, Green Beans, Crostini, Olives, Capers, Fish Cracker | DF / GF |
| Lamb Shank, Parmesan Gnocchi, Roasted Pumpkin, Goats Curd, Spiced Tomato | |
| Veal Osso Bucco, Saffron Risotto, Parsley, Lemon, Garlic | GF |

SIDES

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| Rocket, Pear and Parmesan Salad | V / GF |
| Steamed Greens, Preserved Lemon, Panna Gratta | V / DF / GF |
| Garden Salad, Fresh Picked Garden Vegetables | V / DF / GF |
| Baked Cauliflower, Mustard, Gruyere, Parmesan Gratin | V / GF |
| Roasted Duck Fat and Thyme Potatoes | V / DF / GF |
| Mixed Roasted Vegetables | V / GF |
| (One side dish accompanies the main course) | |
| (Extra side dishes \$5.50 per person) | |

DESSERTS

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| Chocolate Semifreddo, Stewed Cherries, Almond Cocoa Crumble, Orange Wafer |
| Vanilla Panna Cotta, Freeze Dried Strawberries, Meringue, Strawberry Gel |
| Passion Fruit Curd tartlet, Lime Coconut Marshmallow |
| Selection of Petit Fours (Choose 3) - Belgian Chocolate Truffles; Assorted Macaroons; Almond and Orange Biscotti; |
| Strawberry Jellies, Vanilla Sugar; Lemon Meringue Tartlets; White Chocolate Mousse Cornets, Cherry Purée; Mini Tiramisu, |
| Coffee Sponge, Mascarpone; Coconut Lime Marshmallow, Passion Fruit Curd, Toasted Coconut; Orange Panna Cotta Tarts, |
| Praline; Chocolate Biscuit, Raspberry Cream |
| International Cheeses, Honey Saffron Pear, Fig Jam, Lavash, Water Crackers |

V = Vegetarian GF = Gluten free DF = Dairy free

