



FINE DINING MENU

\$175 per person

Minimum 10 guests

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Price for alternate drops is POA

Price for choice of plates is POA

Canapés

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf)

Saffron & mozzarella arancini, smoked aioli (v)

Fresh Sourdough rolls and butter

Entrées

Choose One

Canadian sea Scallops (s) (gf) | pea puree, crisp prosciutto, snow pea tendrils

Berkshire pork belly (gf) | pickled eschalots, chargrilled peach, red witlof

Prosciutto di Parma (gf) | fresh figs, chargrilled asparagus, goats curd, fried
rosemary

Smoked kingfish crudo (s) (gf) | orange gel, confit fennel, bronze fennel cress, finger
lime dressing

Riverina lamb back-strap | charred leek, celeriac puree, macadamia crumb,
pomegranate

Spiced duck breast (gf) | beetroot fluid gel, golden beetroot, new season asparagus,
sorrel

Burrata (v) (gf) | grilled stone fruit, heirloom tomato, vanilla dressing, purslane cress

Moreton Bay Bug (s) (gf) | pepper caramel, grapefruit, fennel, chilli salt



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Mains

Choose one

Roasted Blue Eye Trevalla | parsley crust, pea puree, baby carrots, compressed cucumber

Riverina beef eye fillet (gf) | buttered mash potato, cocktail onions, chargrilled broccolini, jus

Tasmanian salmon fillet (s) (gf) | crushed potatoes, green beans, shaved watermelon radish

Free range chicken breast | roasted vegetables, fried saffron arborio croquette, cauliflower puree, spices & seeds

Roast lamb backstrap (gf) | onion & parsnip puree, fried polenta, grilled spring onion, herb jus

Twice cooked Berkshire pork belly (gf) | grilled bok choy, roasted cauliflower puree, sesame dressing

Grilled flank steak (gf) | spiced white bean puree, chimichurri, seasonal greens, carrot chips

Grilled thyme mushroom (v) | spiced cauliflower florets, fried saffron croquette, seasonal greens



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Desserts

Choose One

Deconstructed pavlova (v) (gf) | vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) | crème Chantilly, strawberry, mint, raspberry dust

Local & international cheese (v) | fruit crackers, quince, fresh seasonal fruit

Sticky date pudding (v) | Gold leaf, butterscotch, pistachios

Classic lemon meringue tartlet (v) | shortbread crumble, vanilla ice-cream

Sides

Option to add additional bowls of sides for \$25 | 1 bowl serves 4 guests

Mixed seasonal lettuce salad (gf) | Sherry vinaigrette

Duck fat roasted potatoes (gf) | rosemary & confit garlic

Warm broccolini (v) (gf) | brown butter, toasted almonds

Roasted Dutch carrots (v) (gf) | golden raisins, goat's curd, herb oil