

Sit down dinner – 2020

Two Course - \$76.50

Three Course - \$86.50

***Entrees choose two:***

Queensland Banana prawns w macadamia cream, roasted pear, soft herbs and lemon myrtle GF

Crisp confit pork belly w celeriac cream, apple & celeriac slaw, hazelnut & cider glaze GF

Hot Smoked Trout w cumin aioli, fennel lavosh, fried capers, preserved lemon & pickled radish DF

Wagyu beef bresaola w whipped sour cream, togarashi, fried potato crisps & snow pea tendrils GF

Jamon and Manchego croquettes with chilli jam and citrus dressed greens

King fish ceviche, citrus dressing, cold pickled radish, fennel tips and mustard cress GF DF

Wild forest mushrooms w Jerusalem artichoke puree, crispy fried kale & oregano Vegan GF

Dutch cream potato & caramelised onion tart, braised greens and roasted capsicum V DF

***Mains choose two:***

Crispy Skinned Fennel Seed Salmon, with preserved lemon bulgur, eggplant smear, green beans and sumac yoghurt GF

Blue eye trevalla w cauliflower purée, kale, fried Jerusalem artichoke chips & parsley cress GF

Slow braised Beef cheek sabago mash, fresh asparagus, heirloom carrots and sherry vinegar jus GF

Sticky Asian pork belly on wilted greens, wild rice cake and chilli palm sugar vinaigrette GF DF

Roasted free range chicken w du puy lentils, pumpkin puree, spinach, chestnut beurre noisette, crisp sage & jus GF

Slow cooked Lamb Shoulder with skordilla, baby turnips, broccolini, rosemary jus GF

Wild mushroom tartlet, goats curd, thyme and root vegetable crisps V

Pan-fried hand-made potato gnocchi served with smooth cauliflower puree, roast cauliflower, braised spinach and finished with parmesan and truffle oil V

***Dessert choose two:***

Rich chocolate and bunya nut parfait, salted caramel sauce and coffee crumb

Raspberry croquembouche, white chocolate, Persian fairy floss and raspberry dust

Matcha Brulee, mandarin Cream and Pocky sticks

Native dessert lime panna cotta with papaya coulis and toasted coconut soil GF

Sticky fig pudding with candied ginger caramel and vanilla bean cream

warm chocolate and riberry torte with hazelnut cream and dark chocolate sauce

Valrhona chocolate & Grand Marnier tart, torched mandarin, ANZAC crumble & rosemary gel

Spiced carrot & almond torte with crème fraiche & candied heirloom carrots