

ENTREE



Chèvre Brûlée

Tomato kasundi/ Pear Purée/
Brioche/ Fig Balsamic



Smoked Duck

Beetroot/ Goats Curd/ Orange
Reduction/ Asparagus



Pork Belly

Sweet & Sour Radicchio/ Crackling/
Apple/ Vincotto/ Scallop



Hot Smoked Salmon

Beetroot Sorbet/ Wasabi peas/
Vanilla Crème Fraiche

Scallops

Parsnip Puree/ Garlic Chips/Maple
Butter/ Watercress



MAIN



Chicken & Brie

Chicken Filled w/ Brie/ Sweet
Potato Purée/ Spinach/ Pancetta/
Chive Beurre Blanc



Pork Fillet

Herb Coated Pork Fillet w/ Potato &
Mushroom Gratin/ Roasted Truss
Tomatoes/ Pedro Ximenez Jus



Local Fresh Fish

Seasonal Fish w/ Kipfler Potato
Salad/ Charred Asparagus/ lemon
Butter



Gnocchi

Pumpkin/ Zucchini/ Mushroom/
Tomato

Beef Fillet

Porcini Puree/ Greens/ Fondant
Potato/



SWEET



Chocolate Fondant

King Island Cream/ Grenadine
Berry Salad



Rum Pannacotta

Date Purée/ Orange/ Salted
Caramel Ice cream



Classic Vanilla Brûlée

Fresh Berries/ Pistachio Biscotti



Lemon Tart

Vanilla Cream/ Raspberry Sorbet

White Chocolate Cheesecake

Pistachio Gelato/ Lemon curd/
Ganache

