

Lunch and Dinner Plated Menu

Cold Entrée

Burrata, confit heirloom tomato, nasturtium pesto, croute (V) (NF)

King prawns, nduja crumb, carrot puree, zucchini ribbon (GF) (NF)

Straciatella, fava bean, pickled baby beet, hazelnut, herb oil, focaccia (V)

Turmeric cured king fish, pepper berry, blood orange sorbet, puffed rice, finger lime (GF) (NF)

Wagyu bresaola, radish, golden beetroot, rocket, yuzu-cucumber emulsion (NF) (DF)

Sesame crusted tuna tataki, gochujang slaw, edamame puree, ponzu (DF)

Cantonese style duck breast, smoked mango, lotus root, hoisin sauce (NF) (DF)

Spanish octopus, saffron, patatas bravas, samphire, romesco (GF) (DF)

Slow cooked ocean trout, nori, green gazpacho, pickled mushroom, fennel (GF) (DF) (NF)

Shaved lonzino, pickled baby fig, leek, chili-pecan, rye croute

Silken tofu, pine nut, scallions, spicy bean, sesame, daikon (VGN) (NF)

Plated Hot Entrée

Slow cooked beef, pan fried rosemary gnocchi, horseradish cream and rocket

Poached snapper, clam broth, cordyceps mushroom, buckwheat (GF)(NF)

Prawn, crabmeat, Singapore chili sauce, coriander, mantou bun

Ghost chicken tikka, cashew coriander cream, kohlrabi, pear relish (GF)

Ricotta and herb ravioli, charred corn, spinach cream sauce, pine nut (V)

Prosciutto and mortadella tortellini, truffle, parmesan, brodino sauce, salsa verde

Plated Main Course

Jamaican spiced chicken, black bean sofrito, baby corn, beer jus (GF) (NF) (DF)

Herb roasted chicken breast, braised leek, glazed carrot, sweet potato mash, citrus thyme jus (GF) (NF)

Cider braised pork belly, celeriac puree, braised red cabbage, mustard jus, radish slaw (GF) (NF)

Grilled pork cutlet, cauliflower, crushed purple potato, brussel sprout, caraway jus (GF) (NF)

Dijon maple baked salmon, vegetables, spiced carrot, pommes anna, saffron beurre blanc (GF) (NF)

Sesame teriyaki salmon, firecracker rice, bok choy, citrus miso cream (GF) (NF)

Mathania chili lamb shank, creamed corn, warrigal greens, tomato salsa (GF) (NF)

Pistachio crust lamb rack, ratatouille, parmesan potato, black garlic, rosemary jus (GF)

Spiced barramundi, sour sponge cake, broccoli, chili pickle, sago crisp (GF)

Tomato crumb barramundi, braised fennel, heirloom tomato, pumpkin puree, kale (NF)

Confit of duck, black rice risotto, broccolini, sage, pomegranate reduction (GF) (DF) (NF)

Pepper berry grilled eye fillet, bone marrow, potato gratin, truss tomato, red wine jus (GF) (NF)

Grilled sirloin, artichokes, parsnip mash, asparagus, mushroom cream (NF)

12 hour cooked short rib, maple roasted carrot mash, caramelized eschallots, fire-roasted capsicum coulis (NF) (GF)

Vegetarian Options

Lentil bolognese lasagna, rocket, charred broccoli, pepper salsa (VGN) (NF)

Roasted harissa cauliflower steak, beetroot hummus, walnut caper salsa, pomegranate (VGN) (GF)

Caramelised hispi cabbage, miso eggplant, nam phrik, shimeji mushroom, peanut brittle (VGN) (GF)

Pumpkin wellington, romesco, rocket, white truffle oil (V)

Chickpea and kale fritter, artichoke, herb salsa, rocket (VGN) (GF) (NF)

Green pea and asparagus risotto cake, goat cheese, snap peas, hazelnut pesto (V) (GF)

Desserts

Fruit pavlova, fresh passionfruit, mascarpone-vanilla chantilly (GF) (V) (NF)

Maple glazed pineapple, coconut yogurt, pomegranate, fresh basil (VGN) (GF) (NF)

Caramelized pear tart, blackberry coulis, turmeric cream, meringue crunch (GF) (V)

Nine-layer green tea slice, coconut cream, mint, sugared flakes (NF)

Slow baked cheesecake, mulled berry compote, brown sugar tulle (GF) (V) (NF)

Salted caramel baileys crème brulee, pistachio biscotti, fresh berries (V)

Liquorice cake, coriander crumble, rhubarb compote, soaked mandarin (NF)

Dark chocolate mousse, chocolate crisp, almond granola, mint anglaise (GF) (V)

Traditional apple pie, whisky anglaise, white chocolate crisp, vanilla ice cream (V)

Yuzu tart, cinnamon sauce, astronaut ice cream, pistachio sponge (GF)

Sticky date pudding, honeycomb, toffee sauce, whipped yoghurt (V) (NF)

Deconstructed tiramisu, mascarpone cheese, sugared sponge, mocha anglaise, gold leaf
(NF)

Caramel chocolate torte, coconut cream, sesame crunch, fresh blueberries (V) (GF) (NF)

Fresh fruit, brandy snap crisp, mango sorbet, raspberry reduction (V) (GF) (NF)

Chef's selection of seven miniature dessert (served family style per table)

Please note the following abbreviations for dietaries

V - Vegetarian

VGN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free