

LUNCH AND DINNER MENU

ENTREE

Roasted cauliflower, tahini yoghurt, walnuts, currants (v)

Salmon, apple and almond salad wasabi crème fraiche

Chicken breast, smoked corn puree, king brown mushrooms, salsa verde

Master stock poached quail, fried and served with lime and carrot salad (gf)

Pork belly, candied fennel, witlof and baby beets (gf)

Lavender scented duck with pickled red cabbage, yellow witlof, walnut, granny smith apple salad

MAIN COURSE SELECTION

Chermoula Atlantic salmon, green pea veloute, charred corn, pumpkin and cracked freekeh salad

Roasted barramundi, roasted kumara and green bean medley, turmeric infused coconut emulsion

Lamb rump, roast heirloom carrots, caramelized yoghurt, pomegranate, rye pangratatto

Roast chicken breast, grilled spring asparagus, confit garlic, confit onions

Angus rump cap, smoked oyster mushrooms, mustard cream, potato & saltbush sarladaise

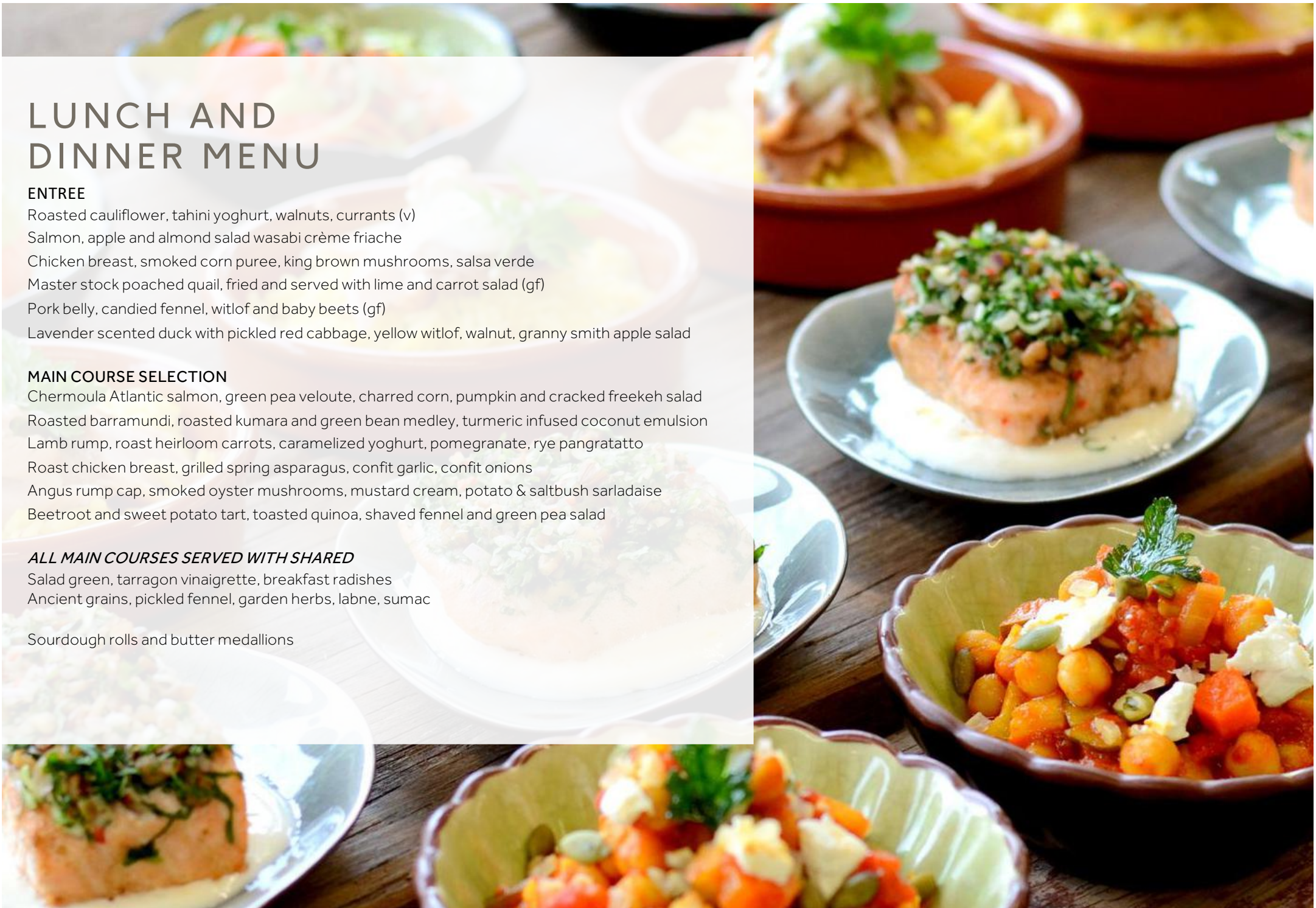
Beetroot and sweet potato tart, toasted quinoa, shaved fennel and green pea salad

ALL MAIN COURSES SERVED WITH SHARED

Salad green, tarragon vinaigrette, breakfast radishes

Ancient grains, pickled fennel, garden herbs, labne, sumac

Sourdough rolls and butter medallions



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DESSERT

Citrus cheesecake with mascarpone

Coffee and chocolate layer cake, tonka bean crème

Baked apple terrine with cinnamon mousse & vanilla cream

Eton Mess; strawberries and whipped cream

Poached seasonal fruit, vanilla macarons and yoghurt parfait

PLATTERS – SELECT 1

Australian regional cheese platter, date and walnut bread, muscatel, caramelised figs

Lemon curd tart, ricotta & pistachio cannoli, chocolate tart

ALL MEALS INCLUDE

Vittoria coffee, Twinings tea,

MENU OPTIONS

2 Courses **\$55 per person**

3 Courses **\$75 per person**

Choice mains - per choice **+\$10 per person**

Choice entrée or dessert per choice **+\$8 per person**

Alternate drop - per choice **+\$6 per person**

Children's meals – under 10 years \$45 per person

(includes main course, dessert and beverages)

