

LUXE PRIVATE DINING ROOM 18 GUESTS

2 COURSE \$58PP

3 COURSE \$68PP

SHARE SIDES AVAILABLE \$7.5 PER ITEM

ENTRÉE

GUEST'S CHOICE

Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano

Pork + ginger wontons, street chilli sauce

Townsville oven baked half shell scallops, bacon foam, Jamón crisps

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Smoked chicken salad- heirloom baby beets + tomatoes, walnuts, elk,
Buffalo Mozzarella, basil + shallot vinaigrette

Pork belly, preserved peach, goats cheese foam, pickled onion puree, elk, pine nut za 'atar

MAIN

- GUEST'S CHOICE

Spaghetti, salmon, calamari, clam, pea, evoo, chilli, garlic, parsley

Vegetable laksa, steamed pumpkin, stir fried rice

Chicken roulade, charred corn, herb oil, pickled onion, harissa chickpea crème

Salmon, char sui pork + prawn fried rice, yellow curry, charred pickled cos, yuzu pearls

Western Plains pork cutlet, cauliflower + smoked pancetta risotto, elk, apple chutney

MSA Black Angus eye fillet, corn croquette, porcini cream, pickled shallot

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Chips, Murray River rosemary salt flakes, aioli

Salad of cos, compressed apple, spelt, black barley, lemon dressing

Heirloom baby beets + tomatoes, walnuts, Buffalo mozzarella, basil + shallot vinaigrette

Broccolini + greens, chive crème

DESSERT

- GUEST'S CHOICE

Passionfruit curd + raspberry meringue tart, ruby chocolate wafer, berry sorbet

Chocolate caramel brulee, blood orange ice cream, hazelnut praline

Limoncello + quark cheesecake, lemon curd, meringue crisps

Coconut dome- coconut cream, coconut cake, kaffir lime mousse, wafer

Affogato- House-made chocolate ice cream, almond biscotti, espresso, Baileys

Artisan cheeses served w/crisp breads, fruit chutney, quince, muscatels