

LUXE

PRIVATE DINING

2 COURSE \$60PP

3 COURSE \$70PP

SHARE SIDES \$7.5

ENTRÉE

GUEST'S CHOICE

Chiang Mai curry chicken noodle soup

Chicken + pickled ginger wontons, crispy Funori, street chilli sauce

Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce

Tempura local zucchini flowers, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin olive oil

Pork belly, Ebuta Dairy goat feta tortellini, quince, tarragon oil

MAIN

GUEST'S CHOICE

Handmade gnocchi, cep cream, peas, pickled cauliflower, grana

Prawn tortellini, house smoked salmon, bisque cream, pearls, elk

Aleppo-style flat BBQ chicken, walnut lemon + mint, muhammara labneh

Duck breast + confit leg, beet+ feta ravioli and textures, red wine jus,

Western Plains pork cutlet, potato terrine, apple, corn, elk, apple jus

MSA Black Angus eye fillet, creamy mash, black garlic + seeded mustard butter, jus

SHARE SIDES \$7.5 PER ITEM

Chips, Murray River rosemary salt flakes, aioli

Tomato, capers, basil, grapes, mozzarella, shallot vinaigrette

Winter beans, baby beets, barley, lemon dressing

Charred carrot, miso butter, peanuts, sesame seeds, caramelized onion puree

Our creamy potato mash

DESSERT

GUEST'S CHOICE

Quince + rhubarb meringue tart, ginger ice cream

Chocolate caramel brulee, blood orange ice cream, hazelnut praline

Black Forest sphere- chocolate cake, cherry mousse + textures, mascarpone

Tres leches milk cake, blanc chocolate bark, chardonnay pear, cinnamon ice cream

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

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