

JULY 2020

## CHOICE MENU

FOR 20 GUESTS

2 COURSE \$60PP

3 COURSE \$70PP

SIDES \$8

## ENTRÉE

GUEST'S CHOICE AT THE TABLE

Townsville scallops, native finger limes, charcoal aioli, fried mushroom.

Tempura prawn Sichuan pepper dusted calamari on Malaysian chilli sauce

Mushroom + parmesan arancini, smoked aubergine, lentils, tomato, muhammara

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

Lamb loin, beets, olive paste, coriander oil, hibiscus

## MAIN

GUEST'S CHOICE AT THE TABLE

Jerusalem artichoke + feta tortellini, turnip puree, peas, leek, tendrils

Grilled North Qld Barramundi + chips, roasted pumpkin, quinoa, pomegranate salad

Thai BBQ chicken sweet potato red curry, tempura broccolini, herbs, kaffir + coconut rice

Duck breast, confit leg, quince tortellini, du Puy lentils, savoy + Jamón sauce, kale oil

Veal rib fillet, honey glazed carrot, caramelised onion puree, creamy mash

## SIDES \$8

Tempura broccolini, jim jaew sauce

Pumpkin, quinoa, feta and baby beet salad

Creamy mash

Chips, Murray River rosemary salt flakes, aioli

## DESSERT

SERVED AS ALTERNATE DROP

Jaffa brulee, strawberries, honeycomb crumb

Molten chocolate lava cake, poached pear, vanilla ice cream