

OCTOBER 2020
CHOICE MENU
FOR 20 GUESTS
2 COURSE \$60PP
3 COURSE \$70PP
SIDES \$8.5



ENTRÉE

GUEST'S CHOICE AT THE TABLE

Torched miso glazed salmon, lemon thyme gel, dill sambal, pickled cucumber

Sichuan pepper dusted calamari on Malaysian chilli sauce, watercress

Gnocchi, wild mushroom cream, tarragon butter, wood ear mushrooms, parmesan wafer

Chicken Thai rolls, pickles, soy

Lamb loin, cranberry puree, endive, blistered grapes

MAIN

GUEST'S CHOICE AT THE TABLE

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

Townsville Barramundi, Spring salad of peas, leek, labna, cucumber + herbs, fries

Indonesian fried chicken, Asian slaw, Nasi goreng, herbs, JAM kecap manis

Bangalow pork loin + slow cooked belly, hazelnut + black garlic cream, pumpkin puree,
pickled canataloupe

MSA Rib fillet, potato rosti ball, pickled beet, charred corn & quinoa, jus

SIDES \$8.5

Tempura broccoli, spicy chilli sauce

Local cherry tomato, feta and baby beet salad

Creamy mash

Fries, aioli

DESSERT

GUEST'S CHOICE AT THE TABLE

Orange, finger lime, elderflower semifreddo, jaffa chocolate + macadamia crumb, St Germain gel, curd

Molten chocolate lava cake, glazed pear, strawberry sorbet

Persian love cake, pomegranate, rose petal pistachio, honeycomb, spiced mascarpone

Cheese plate, Woombye triple cream brie & Maffra cloth wrapped cheddar,

Kingfisher Creek blue, charcoal lavoche, red wine poached pear

*All menus are subject to seasonal change
Dietary requirements can be catered for with notice*