

JULY 2022

CHOICE MENU UP TO 20 GUESTS

2 COURSES 68PP

3 COURSES 78PP

SUPPLEMENT + SIDES AS ORDERED



ENTRÉE

GUEST'S CHOICE AT THE TABLE

Red curry goat wontons, palm sugar + black vinegar dressing, kaffir lime
Crispy Townsville zucchini flowers, marinated halloumi, romesco, zucchini pickle
Bug + reef fish tortellini, Blue Swimmer crab, turnip, chive oil
Gnocchi, wild mushroom cream, tarragon, mushrooms
Sichuan pepper calamari, Malaysian chilli sauce

MAIN

GUEST'S CHOICE AT THE TABLE

Roasted parsnip ravioli, sweet potato puree, crispy enoki, shaved guanciale, chive oil
Local Barramundi, grilled or battered, salad of asparagus, cherry tomato, feta
Musakhan chicken, preserved lemon ricotta, bbq beans, quince vino cotto dressing, textures
Duck breast, baby beet, sprout hay, spiced rhubarb, pickled Inca berries, native pepperberry jus
300gm Kimberly Red Sirloin, mushroom + leek rotolo, parmesan crisp, black garlic, romesco
220gm MSA Eye Fillet mushroom + leek rotolo, parmesan crisp, black garlic, romesco
*Supplement \$10

SHARE SIDES

BBQ beans + pickled baby onions, feta, quince vino cotto 11
Baby carrots, chimichurri seeded mustard 11
Cos salad, cherry tomato, broccolini, radish, lemon + confit garlic vinaigrette 12
Triple cooked crispy potatoes, chimichurri aioli 11
Fries with Sichuan aioli 10

DESSERT

GUEST'S CHOICE AT THE TABLE

Pistachio + quince tart, orange chocolate ice cream, sesame wafer
Blackberry + white chocolate brulee, tonka bean ice cream, vanilla tuile
Mt Edna single origin chocolate lava cake, Davidson plum meringue, salted caramel ice cream (15 min)
Cheese plate, charcoal lavoche, red wine poached pear,
please select from
Woombye triple cream brie or
Maffra cloth wrapped cheddar or
Kingfisher Creek Blue

**Dietary requirements can be catered for with notice,
Menu subject to seasonal change and availability**