

GROUP DINING

2 COURSES 75PP, 3 COURSES 85PP

SIDES AS ORDERED

GUEST CHOICE MENU 11 TO 20 GUESTS

ENTRÉE

GUEST'S CHOICE AT THE TABLE

Comté + leek tartlet, crispy zucchini flower, pickled persimmons, cucumber, charred citrus aioli

Duck dumplings, Asian broth, chilli sambal, chives, sesame

Pork belly, quince tortellini, parsnip cream

Asian beef carpaccio, fried shallots, chilli, sesame, coriander, honey peanuts, ponzu

Kingfish sashimi, watermelon + chilli salsa, finger lime pearls, coconut nahm jim, kaffir lime salt

MAIN

Gnocchi, pumpkin cream sauce, kale, sugar snaps, Grana Padano

Barramundi, grilled or battered, Ox Heart tomatoes, baby beets, almond ricotta, basil oil

Harissa lamb rump, pearl couscous, preserved lime labneh, crispy brussels, green sauce

Western Plains free range pork cotoletta, creamy mash, pomegranate,
pistachio + apple salsa, herb + alfalfa

300gm John Dee Supergold MSA Sirloin, potato gratin, cauliflower puree, pickled carrot, jus

FOR THE TABLE

Bean + bok choy, green curry, crispy shallots 11

Crispy pumpkin, pumpkin cream, pickled carrot, herbs 13

Ox Heart tomatoes, baby beets, almond ricotta, basil oil 12

Our creamy mash 11

Chips with Sichuan aioli 10

DESSERT

Chocolate + blackberry ice-cream sandwich, chocolate sable, banana caramel,
preserved blackberry, cassis crème fraiche

Mousse au Chocolat, Cointreau Ferrero Rocher, tuile

Orange crémeux, baklava, Turkish delight, Persian fairy floss

Mt Edna single origin chocolate lava cake, Baileys ice cream

Cheese plate, charcoal lavoche, aromatic 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 price change and availability, dishes will be confirmed closer to event date