

GROUP DINING

GUEST CHOICE MENU 11 TO 20 GUESTS
2 COURSES 75PP, 3 COURSES 85PP
SIDES AS ORDERED
INDIVIDUAL PAYMENT AVAILABLE



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

Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli

Pork belly, quince tortellini, parsnip cream

Half shell scallops, Jerusalem artichoke cream + crisps, aged parmesan, gremolata oil

MAIN

Winter pumpkin risotto, spinach, goat cheese, pine nut + crispy sage crust

Barramundi, grilled or battered, poached pear, mint + pistachio, freekeh, Italian dressing

BBQ chicken, carbonara gnocchi- speck, spinach, mushrooms, garlic + parmesan cream

Western Plains free range pork cotoletta, creamy mash, witlof Waldorf salad, apple compote

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

FOR THE TABLE

Broccolini, chilli, lime, garlic, tamari, crispy shallots 12

Crispy pumpkin, pumpkin cream, pickled carrot, herbs 13

Baby cos, poached pear, freekeh, mint + pistachio, Italian dressing 12

Baked potato + parmesan mousseline 11

Chips with Sichuan aioli 10

DESSERT

Chocolate ganache, mandarin ice cream, pistachio chocolate bark

Baked banana cheesecake, vanilla ice cream, warm caramel sauce

Mt Edna single origin chocolate lava cake, Baileys ice cream

Lemon Tuscan Tiramisu- lemon curd, white chocolate crèmeux, sponge, crispy coffee wafer

Affogato- Espresso, vanilla ice cream, Baileys, chocolate truffle

Dietary requirements can be catered for with notice,

Menu subject to seasonal price change and availability, dishes will be confirmed closer to event date