

Dine

Designed for parties of 10 or more people. **\$75 per person** (3 courses) **\$55 per person** (2 courses)

Please select two options at each course.

If members of your party have special requirements we are more than happy to assist.

Entrees

Goats cheese salad, beetroot, roast walnuts and plum

Ricotta and truffle gnocchi with greens, Romesco and kalamata olives

Creamy Seafood chowder with blue cod green lipped mussels, prawns and crusty baguette

Cured salmon with beetroot, orange, watercress salad

14 hours braised beef cheek, parsnip, red cabbage and pickled pear

Truffle Venison tartare, pickles, bread crisp

Main

Market fish, fennel puree, crushed lemon potato, greens and beurre blanc

Salmon, ginger glaze, coconut rice, bok choy, shitake mushroom

Mushroom risotto, baby leeks, roquette, parmesan crisp

Slow braised lamb shoulder, sumac labneh, smoked tomato, jumbo couscous

Pork belly in teriyaki glaze, gail larn, pickled daikon, carrot and miso puree

Dessert

Lemon meringue delice, yoghurt mousse, kiwifruit, lemon curd

Honey crème brulee with short bread and seasonal fruit

Vanilla panna cotta, blueberry compote, almond crumble

Dark chocolate mousse, hazelnut praline, caramel ice cream

Cream cheese mousse, plums, speculos ice cream

Chocolate tart, orange reduction, coffee ice cream

If you wish to add additional courses to your menu or would like assistance with wine matches we are happy to accommodate you.

You may also like to add a cheese course at \$10 per person or a bread and dip selection for \$6 per person

