

Seated Menu

ENTRÉES

Accompanied by dinner rolls and St David's cultured butter

Beef tataki, miso caramel, shaved radish, buttermilk, aromatic herbs (gf)

Roasted pork belly, heirloom carrot, seeded mustard jus, pine nut and caraway praline (gf, df)

Mushroom filled raviolo, forest mushrooms, parsnip purée, truffle velouté (v)

Spinach and buffalo ricotta raviolo with slow braised tomato confit (v)

Hiramasa kingfish, finger lime, ajo blanco, grape, pickled quakes

Chicken ballotine, truffle, roasted kohlrabi, crispy chicken crumb (gf)

Spanner crab remoulade, green apple, salmon roe, squid ink mayonnaise (gf, df)

MAINS

Accompanied by salad greens

Roasted lamb rump, baby fennel, blistered tomato, olive and potato croquette

Beef fillet cooked medium-rare, pearl onion, potato pave, king brown mushroom (gf, df)

Chicken breast, cauliflower, hazelnut, asparagus, smoked chicken jus (gf, df)

Slow roasted pork, crumbed ham hock croquette, almond romesco, braised leeks

Pan seared duck breast, confit duck leg, du puy lentils, brussel sprouts (gf, df)

Humpty Doo barramundi, roasted prawns, potato, lobster beurre blanc (gf)

PREMIUM MAINS (UPGRADE)

Wagyu beef tenderloin, pearl onion, potato pave, king brown mushroom (gf, df)

Roasted barramundi, poached lobster and prawns, beurre blanc, potato purée (gf)

SIDES

Roasted potatoes with confit garlic, rosemary (v, gf, df)

Broccolini with lemon infused oil, toasted almonds (v, gf, df)

Cabbage, fennel and mint slaw with mustard dressing (v, gf, df)

DESSERT

White chocolate mousse with textures of passion fruit, caramel biscuit

Crème fraiche cheesecake with bergamot curd, honeycomb, lychee, hibiscus (gf)

Lemon meringue tart with confit lemon, sable biscuit (gf)

Spiced carrot cake with cream cheese mousse, ginger jelly, cardamom ice cream

Chocolate and hazelnut tart, salted caramel mousse, raspberry sorbet (gf)

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free

