



**Pan Roasted quail breast with goats cheese filled courgette flower,  
mint scented cous cous and pickled cucumber**

**Assiette of seafood, Yamba king prawn, crab tortellini  
and smoked salmon**

**Orange and Szechuan pepper pressed confit duck,  
seared Queensland scallops, apple and fennel puree**

**Freshly shucked Ralston brocs Clyde River waterfall oysters,  
served natural with lime**

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**Seared John Dory fillet with truffled dill mash, crispy bacon,  
asparagus batons and soft poached quail eggs**

**Crisp skinned Snapper with salsa verde crust, lobster medallion, souboise,  
baby leek, brandade and star anise infused crustacean jus**

**White Pyrenees lamb rack and pressed shoulder with white bean pureé, lardons,  
warm Tuscan bean salad and red currant glacé**

**90 day grain fed beef fillet and peppered Guinness beef cheek pie,  
mushroom carpaccio, eschalot and mustard beignet,  
creamed garlic spinach and red wine jus**

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**Vanilla crème brulee and chocolate shortbread finger,  
topped with fresh raspberries**

**Warm Belgian chocolate fondant with fresh raspberries  
and vanilla bean ice-cream**

**Prune and Armagnac semi-freddo with toasted marshmallows and  
honey glazed cardamom paradise pears**

**Selection of Australian and International cheese**

***Chef James Mussillon & Kurt Neumann***