

# *Four Course Dinner Menu \$95*

## **First**

*Courgette Blossom, Sun-dried Tomato, Green Olive,  
Basil, Mozzarella & Baked Tomato Coulis*

*Seared Hervey Bay Scallops, Cauliflower Puree,  
Blistered Baby Tomatoes, Asparagus Spears & Trout Pearls*

*Ginger Glazed Confit Duck Leg, Candied Lemon, Corn Puree  
Baked Beetroots & Pickled Daikon*

## **Second**

*Cumin Crusted Seared Swordfish, Roasted Celeriac Puree,  
Dashi, Green Beans, Pinenut & Basil Pesto*

*Herb Crusted Cowra Lamb Loin, Mint Yogurt, Pomegranate Seeds,  
Cauliflower, Glazed Eggplant & Rosemary Jus*

*Fresh Cheese Curd Ravioli, Pot-au-feu of Heirloom Tomatoes,  
Brown Butter Crumb, Parmesan & Basil*

## **Third**

*Angus Beef Filet, Slow Cooked Beef Cheek, Champignons,  
Pickled Baby Onions, Horseradish & Green Peppercorn Sauce*

*Yuzu Sesame Seed Crusted Atlantic Salmon, Pappadam,  
Shiitake, Aromatic Coconut, Lime & Coriander*

*Porcini and Portobello Mushroom Risotto,  
Fresh Chestnuts, Puffed Wild Grains & Marigold Flowers*

## **Sides**

*Mixed Seasonal Vegetables (\$9)*

*Forage Salad Leaves, Pink Lady Apple & Pumpkin Seeds (\$9)*

## **Fourth**

*Warm Celeste Fig and Quince Custard tart, Hazelnuts,  
Rosemary Ice-Cream, Milk Crumbs & Lemon Balm*

*Pistachio and Chocolate Opera, Chocolate Crème,  
Strawberry Crisp, Rose & Strawberry Ice-cream*

*Caramelised Josephine Pear Danish Swirl,  
Lemon Thyme, Warm Ginger Custard & Pear Sorbet*

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*Selection of Australian & International Cheeses  
With Pears Chutney & Homemade Lavosh  
(\$26 supp)*

*We cater for dietary requirements & we have a vegetarian menu.*

*Executive Chef Zach Elliott-Oren*