

Four Course Dinner Menu \$95pp

First

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

*Seared Yellowfin Tuna, Avocado & Blood Orange Micro Salad
Leek Ash, Caramelised Onion Soubise, Potato Crisp*

*Artisan Duck, Maple & Cognac Sausage, Seared Scallop,
Soft Polenta, Sweet & Sour Pickled Red Cabbage*

Second

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

*Roasted Cowra Lamb Loin, Potato Galette, Cauliflower Puree,
Baby Eggplant, Fioretto, Warrigal, Rosemary Jus*

*King Edward Potato & Gruyere Soufflé, Truffle & Corn Puree,
Baby Corn, Charred Capsicum Gel, Calvo Nero*

Third

*Angus Beef Filet & Ox Tail, Paris Mash, Pea Puree, Mushroom
Wattle Seed & Native Bush Tomato Demi-Glaze*

*Crispy Skin John Dory Filet, King Prawn, Butter Beans,
Celeriac Puree, Sea Blite, Tomato & Mussels Ragout*

*Mixed Wild Mushroom Pithivier, Cannellini Beans,
Fresh Asparagus, Cashew & Mixed Herb Butter*

Sides

*Mixed seasonal vegetables
(\$3 per Person)*

Fourth

*Lindt Chocolate Marquise, Fresh Raspberries,
Hazelnut Praline Ice-cream, Chocolate Shards*

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

*Caramelised Jonagold Apple Tarte Tatin, Lime Curd,
Filo Tuille & Vanilla Bean Ice-cream*

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*Selection of Australian & International Cheeses  
with Quince & Homemade Lavosh  
(\$26 supp)*

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

*Executive Chef James Musillon*

*Chef Sania Tahmassebi*