



EVENT MENU

Please select 2 dishes to be served alternately. Includes bread roll and chef's selection salad or vegetables

Entrée

Thai rare beef salad, glass noodles, sacred basil, coriander, palm sugar, chilli, lime leaf GF

Crispy sesame seed fried chicken tenderloins, bean shoots, snow peas, pickled cucumber, carrot, hoi sin dressing

Larb minced beef with green papaya lime juice, lemongrass, spring onion, chilli, Thai mint, coriander, toasted cashew nuts GF

Paprika grilled chicken, corn, avocado, BBQ red capsicum, cherry tomato, baby cos lettuce GF

Chargrilled lamb cutlet, cherry tomato, bocconcini, basil, shallots, baby cos, bruschetta croutons

Atlantic salmon cakes, fennel, celery, apple, radish, toasted macadamia

Super salad, quinoa, avocado, alfalfa, sweet potato, sweet corn, peas, cucumber, toasted almonds, roasted Brazil nuts, lime dressing GF, V

Japanese mushroom broth, pickled cucumber, wasabi, soy, seaweed, grilled bean curd GF, V

Main

Molasses glazed wagyu beef cheek, black garlic, horseradish mash, bok choy + lemon parsley GF

Classic pistachio + sesame crusted chicken breast on quinoa, steamed broccolini GF

Classic beef fillet grilled MR, creamy mash, confit eschallots, red wine jus, steamed beans GF

Indian spiced lamb backstrap, sweet potato mash, spinach, chickpea + orange salad GF

Confit duck leg, couscous with Moroccan merguez sausage + BBQ capsicum, preserved lemon, steamed beans GF

Crispy skin Atlantic salmon, steamed brown + wild rice pilaf, grilled asparagus, tarator dressing GF

Veal cutlet, roast pumpkin risotto, Mediterranean eggplant, zucchini + tomato r agu GF

Vegan super curry vegetables, chickpeas, lentils, kale, quinoa, toasted nuts + tempeh GF, V

Mushrooms baked with pearl barley, roasted cauliflower + Jerusalem artichokes GF, V

Dessert

Chocolate tart, passionfruit custard, sesame crumble

Apple bavarois, apple caramel, cider compressed apples, brown butter crumb GF

Vanilla pannacotta, strawberry compote + rhubarb, pistachio streusel GF

Eton Mess, meringue strawberries + cream GF DF

Alphonso mango mousse, sesame nougatine, mango + lime salsa, condensed cream GF

Hazelnut raspberry clafoutis, gianduja cream, raspberry coulis, crystallised hazelnuts GF

Passionfruit brûlée, coconut tuile, plum wine jelly, whipped coconut ganache GF

Lemon cheesecake, blueberry compote, oat biscuit, candied lemon

Belgian chocolate cake, caramel crème patisserie, bitter orange purée, chocolate soil, coffee meringue GF



Sundays and Public Holidays

Please note events taking place on Sundays and public holidays attract a surcharge. 10% will be added to the above prices for Sunday events and 15% for public holidays.