



## EVENT MENU

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

### Entrée

Kingfish tataki, wasabi gel, pickled cucumber+ radish seaweed salad, mirin ginger dressing GF

Greek spiced BBQ lamb fillet, watermelon, feta, mint salad GF

Steamed mussels in the shell with grilled chorizo + tomato GF

Traditional beef carpaccio, lemon dressing, parmesan + rocket salad GF

Teriyaki grilled chicken fillet, snow peas, enoki mushrooms + sesame soba noodles GF

Prawn tempura, avocado salad, smoked chilli salt GF

House smoked local trout pate, soft herb salad + toasted brioche

Melanzane parmigiana eggplant baked with tomato + parmesan V, GF

Baked baby beetroot salad, smoked ricotta, freekeh, thyme dressing V

Caprese salad, buffalo mozzarella, heirloom tomato, + basil V, GF

### Main

Eye fillet steak, miso mustard mash, broccolini, shitake mushroom sauce GF

Classic Italian chicken breast filled with fontina cheese + sage on parmesan polenta with forest mushroom jus

Lamb backstrap, black cabbage, slow cooked Tuscan style chickpeas with white wine, anchovies, rosemary + garlic GF

Kara-age fried spatchcock chicken, steamed koshikari rice, green beans tossed with toasted sesame seeds GF

Roasted vegetable ravioli, sunflower seed roasted kabocha Japanese pumpkin, shaved parmesan V

Turmeric + coconut Atlantic salmon curry Sri Lankan style, sweet potato + cucumber raita GF

Rabbit, pheasant + mushroom game pie with steamed asparagus

Roast veal cutlet, tomato braised borlotti beans, zucchini + eggplant ragù GF

Slow cooked sticky soy pork belly with okonomiyaki pancake, bok choy greens

Blue eye cod, parsley pangrattato crust, capsicum + tomato piperade

## Dessert

Strawberry bavarois, yuzu macerated strawberries, yuzu sauce, vanilla almond crumble GF

Salted caramel + chocolate tart, coffee creme diplomat, sweet salty hazelnuts

Macadamia raspberry milk chocolate brownie, raspberry marshmallow cream, raspberry gel, macadamia ganache GF

Coconut pannacotta, coconut rum compressed pineapple, basil oil, lime coulis, coconut crunch GF

Passion fruit cheesecake, chocolate sable, fresh mango + mint compote salad

Cherry mousse, kirsch vanilla Chantilly, chocolate soil, sour cherry compote GF

Orange + mascarpone cake, dark chocolate sauce, toasted flakes almonds GF

Pistachio mousse, raspberry crumble, lychee jelly, dried rose GF

Peach + apricot tart, sesame caramel, whipped gianduja chocolate

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