



## EVENT MENU

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

### Entrée

Crispy skin duck breast, cucumber ribbon, lychee salad, roasted peanuts, coriander + shallot GF DF

House smoked Atlantic salmon, charred baby cos, asparagus + green goddess dressing GF DF

Rare beef fillet salad, confit cherry tomato, crumbled feta, rocket + salsa verde GF

Jamaican chicken fillets, charred pineapple, black bean + avocado salad, coriander + lime dressing GF DF

Roast baby beetroot, whipped goats curd, roasted buckwheat + soft herb salad, citrus dressing V

Chargrilled baby octopus, sauce vierge, black olive soil + smoked aioli dressing GF DF

Chermoula spiced eggplant, raisin, mint + bulgur salad, preserved lemon yoghurt V

Tiger prawns, tamarind dressing, compressed watermelon + mint salad DF GF

Sweet + spicy pork belly, pickled radicchio, roasted walnuts, red wine reduction DF GF

### Mains

Moroccan spiced lamb rump, warm hummus, cumin spiced baby carrot + mild chilli jus GF

Chargrilled beef fillet, brown butter mash, green peppercorn sauce + steamed seasonal greens GF

Green olive + caper roasted chicken breast, medjool date + lemon couscous, wilted spinach DF

Juniper spiced kangaroo fillet, creamy polenta, sloe gin spiked jus, steamed green beans GF

Teriyaki salmon, black rice risotto, steamed broccoli, yuzu mayonnaise + shallot DF

Portobello mushroom + barley Wellington, sautéed rainbow chard + balsamic reduction V

Crispy skin barramundi, chunky macadamia romesco sauce, cavolo nero + buttermilk dressing GF

Sichuan + orange glazed spatchcock, steamed rice, choy sum tossed with toasted sesame seeds GF DF

Spiced butter bean + pumpkin ragu, greek yoghurt, harissa oil + toasted flat bread V

## Desserts

Belgium chocolate tart, mulled wine poached pear, whipped mascarpone + pinot noir salt

Lemon + thyme cheesecake, blueberry gel, honey macadamia crunch GF

Passionfruit + grapefruit tart, sesame praline, torched grapefruit meringue, tahini sauce

Apricot + pink pepper mousse, ginger sponge, pistachio + cardamom wafer GF

Basil pannacotta, lime macerated strawberries, coconut meringue + balsamic reduction GF

Apple crumble cake, vanilla crème fraiche, blackberry sauce + brandied currants

Orange bavaois, citrus salad, pistachio crumb + rosemary syrup GF

Coffee + chocolate cake, espresso crème diplomat, mandarin marmalade + candied walnuts 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.