



EVENT MENU

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

Entrée

Lamb backstrap, spiced almond crust, Ingelara Farm green garlic + pea puree, smoked labneh, herb oil + Urban Farm micro mint GF

Poached squid, snow pea + celery salad, yuzu kosho 'green' juice, sunflower oil + Urban Farm micro sunflower GF DF

Seared duck breast, carrot + blood orange puree, charred spring onion + umeboshi vinaigrette

Beetroot carpaccio, creamed kefir, pickled strawberries + charred radicchio, nasturtium V

Teriyaki chicken, purple cabbage, Granny Smith Apple + broad bean slaw, Allsun Farm sugar snaps + radish, toasted sesame mayonnaise + wasabi cracker DF

Skipjack tuna tartare, caper berry, yuzu mayonnaise, pickled shiitake, baby cos + crispy fish skin GF

Charred avocado, Allsun Farm herb chimichurri, pea tendrils, pickled baby onion, sheep's milk yoghurt, smoked chilli salt + black sesame tuille V GF

Grilled prawn, mint, green papaya + Thai basil salad, nuoc cham dressing in Greendale Farm egg net DF

Main

Chargrilled beef fillet (MR), brown butter potato mash, asparagus, caper + raisin vinaigrette, pepper jus GF

Herb + mustard crusted kangaroo loin, cauliflower puree, pepper berry spiced baby carrots + coriander oil GF

Lightly cured + seared bonito, green jus, roasted + shaved Brussels sprouts, toasted sesame + nori crumb DF

Sautéed king brown + Portobello mushroom, baby spinach, Polenta cacio e pepe, Ingelara Farm garlic scapes + gremolata V GF

Chargrilled margarita chicken, black bean frijoles, jalapeño dressing, strawberry, watermelon + mint salsa GF

Coffee roasted baby beetroot, shaved broccoli, green bean + warm quinoa salad, soft herbs, lemon vinaigrette + toasted almond cream V

Char sui pork, Allsun Farm savoy cabbage + mung bean pancake, sesame greens, sticky pork reduction DF

Roasted red snapper, lightly pickled mustard greens, capers, steamed rice, preserved lime butter + herb salad GF

Dessert (GF on request)

Ruby grapefruit meringue tart, lemon thyme crème Anglaise, torched segments, praline cremeux

Hibiscus cheesecake, blueberry compote, macadamia crumble + lime meringue shards GF

Goats milk + sorrel mouse, beet gel, beet sponge, white chocolate tulle, micro red vein sorrel

Orange chiffon cake, mandarin mint salad, mandarin gel, pistachio cream, candied zest (no GF option)

Yuzu panna cotta, matcha shortbread, sesame praline powder, raspberry salsa (DF on request)

Assam tea + milk chocolate cake, walnut + chai crumble GF

Strawberry + elderflower; strawberry mouse, elderflower jelly, macerated strawberry, lemon meringue, almond sponge + spring flowers GF

Salted caramel tart, Belgian chocolate sauce, whipped mascarpone + candied cumquats

