



*Plated 3 course options for Numbers (min 40)*

\$145.- pp

**Starters**

- Pan seared prawns ,celeriac remoulade, red vein sorrel, lemon dressing
- Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese ,watercress
- De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans ,broth
  - Seared scallops ,Jerusalem artichoke ,crisp pancetta ,baby herbs
- Cured kingfish ,pickled baby beetroots, horseradish cream fraiche, roe
- Wagyu carpaccio ,capers ,truffle mayonnaise ,wild rocket ,pecorino, grissini
  - Grilled Rare yellow fin tuna, shaved fennel, orange ,aioli
  - Confit WA octopus ,baby octopus ,red pepper, olive, chili aioli

### **Mains**

- Baby snapper, mussels, confit fennel, zucchini flower ,bisque
- Peppered venison loin, quince, puff pastry ,radio ,chestnut
- De-boned cornfed chicken, sweet corn custard ,baby leeks, pearl barley
  - Hapuku ,squid, chorizo, nettle butter ,lemon
- Grass fed beef tenderloin, ox tail cigar, King brown mushroom,jus
- Berkshire pork loin, prosciutto, crispy pave ,Morcilla ,apple, jus
- Twice- cooked duck leg, duck breast ,gnocchi ,kale, fig, orange glaze

### **Desserts**

- Dark chocolate pave ,poached strawberry ,cream fraiche ,strawberry ice cream
- Salt caramel ,chocolate slice, banana fritters ,peanuts, chocolate ice cream
  - Coconut pannacotta ,mango ,crumble, coconut sorbet
- Vanilla cheese cake, mixed berries, orange cardamom ice cream
- Local and imported cheeses ,fig loaf ,flat bread ,apple cherry chutney