



Chef: Jesper Hansen

3 Course seated menu

\$155 per person (min 40)

3 elegant canapés on arrival (chef's selection)

Sour dough bread rolls, organic butter

Entrée – please select one

Seared scallops with spiced avocado, gazpacho dressing & balsamic vinegar glaze G/F

Grilled asparagus with poached egg, bitter leaf salad, truffle dressing & parmesan wafer V G/F

Chicken, pistachio & mushroom terrine with date chutney, sourdough toast & watercress vinaigrette

Lamb fillet with charred corn, Spanish onion puree, broad beans & roasted garlic jus G/F

Grilled prawns with mango & cucumber salad, aquavit jelly, rye crisps & dill pesto

Mains – please select one

Grilled barramundi with prawn risotto, asparagus, zucchini & a light curry broth

Beef fillet with mushroom duxelle, potato gratin, buttered beans & balsamic jus

*Seared salmon on panzanella, (roasted peppers, tomato, anchovies, olives, capers and toasted sourdough
with sherry vinaigrette)*

Crispy skinned chicken breast with colcannon, sugar snaps, roasted cauliflower & gremolata G/F

Roasted field mushroom on zucchini spaghetti with peperonata, feta, black garlic & herb cream G/F

Dessert – please select one

Mixed berries and lycees with botrytis mascarpone, meringue & fairy floss G/F

Chocolate & cherry ganache tart, gold leaf, cherry syrup & vanilla crème fraiche

Almond & white chocolate cake with tuille, macerated strawberries & Pimm's jelly G/F

Coconut & banana sponge with glazed ginger, dulce de leche & passionfruit crème cheese G/F

Australian cheese selection with lavosh, grapes & fresh figs