



SIT DOWN PLATED MENU

Entrees

CRISPY SKIN PORK BELLY - MINT CHILLI AND BEANSPROUT SALAD G/F

GRILLED PARMESAN POLENTA - SAUTEED WILD MUSHROOMS - GOATS CURD - TRUFFLE INFUSED OLIVE OIL V G/F

GIN CURED SALMON GRAVALAX - PICKLED CUCUMBER - HORSERADISH CREAM - CAPERS G/F

HEIRLOOM TOMATO BRUSCHETTA - SOUR DOUGH - CRUMBLLED FETA - CONFIT GARLIC - VINCOTTO - HERBS V

ROASTED MEDITERANEAN VEGETABLE TART - PESTO - ROCKET AND PARMESAN SALAD V

PEPPER CRUSTED SASHIMI GRADE TUNA LOIN - POTATO ROSTI - AIR-DRIED ROMA TOMATO - FENNEL AND BABY HERB SALAD AND CAVIAR CREAM (SUPP \$6, SEASONAL)

Mains

PAN-SEARED HUMPTY DOO BARRAMUNDI - PARSNIP - GRAPE AND ALMOND SALAD - SEASONAL VEGETABLES G/F

MARINATED CHICKEN - CELERIAC AND POTATO MASH - ROASTED CHERRY TOMATOES GF

BEEF CHEEKS - FRAGRANT POLENTA - GREEN BEANS AND ROASTED GARLIC G/F

BEEF FILLET - SLOW ROASTED VINE TOMATO - DUO OF MUSHROOMS - FONDANT POTATO - BEEF JUS G/F (SUPP \$8)

ROASTED PUMPKIN, SPINACH AND PARMESAN RISOTTO - CREAM SAUCE - SHAVED PARMESAN - ROCKET AND OLIVE OIL G/F V

ASIAN SPICED CONFIT DUCK LEG - HOKKIEN NOODLES - STIR FIRED BOK CHOI

Desserts

DOUBLE CHOCOLATE BROWNIE - RASPBERRY ICE CREAM

CHOCOLATE FONDANT - CARAMELISED HAZLENUTS - VANILLA BEAN ICE CREAM

LEMON MERINGUE TART - LEMON SORBET - PISTACHIO CRUMB - RASPBERRY MACARON

BAKED VANILLA CHEESECAKE - SHORTBREAD - STEWED RHUBARB

VANILLA & RASPBERRY PANNA COTTA - RASPBERRY ICE CREAM - BERRY COMPOTE G/F

VANILLA CREME BRULEE - BERRY COMPOTE AND CHOCOLATE TUILE

2 COURSE FOR \$85 PP OR 3 COURSE FOR \$100 PP

In advance of the function please choose 2 options for each course for alternative drop, additional dietary options can be arranged