

Alternate drop menu

Entrée

Ravioli, with crayfish, sage cream, rocket
Roast garden beets, butternut, hazelnuts
Line caught snapper ceviche, pickled radish, flowers, emulsion
Smoked lamb, pine nuts, asparagus, goats' cheese, sourdough wafer
Tart... Roma tomato, basil, feta, asparagus, balsamic
Grilled prawns, preserved lemon, herb salad
Pork belly, apple remoulade & tomato cous cous
French onion, Gruyere, and pear gallet

Mains

Black angus beef, dauphinoise, jus, rocket.
Char grilled organic chicken, cous cous, harissa salsa, rocket
15hr beef cheek, dutch cream potato, braised carrots
Polenta, parmesan, roasted mushrooms, sage, jus
Slow cooked lamb, baba ghanoush, zucchini, salsa verde
Salmon, prawn, fennel, linguine, cream, chardonnay
Barramundi, Pumpkin velouté, emulsion, pickled salad
Slow roasted vegetables, feta, spaghetti, basil, pine nuts, balsamic

All menus served with fresh baguette and truffle butter

Desserts

Tiramisu pot, cherry's, candied macadamia
Lemon tart, double cream, candied rind, scorched meringue
Dark chocolate, Black Douglas whiskey, double cream, ganache
Honeycomb, white chocolate mousse, confit strawberries
Orange, almonds, dark chocolate, praline
Passionfruit, strawberry and mascarpone trifle
Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream

Pricing

2 courses:	\$82
3 courses:	\$94
Add Grazing table:	\$15
Add Canape:	\$25