

PLATED MEALS

PLATED ENTRÉE

Choose two options to be served alternating

Antipasto stack – Selection of marinated & char-grilled vegetables layered with smoked salmon, frittata & crispy prosciutto topped with fresh basil pesto & crumbled goats cheese

Kingfish ceviche, lemongrass and passionfruit cure, green chill, avocado & pomegranate

House cured beef carpaccio with truffle mayo, pecorino, salted egg, cress

Grilled tiger prawn skewers with paprika and lime, corn puree and charred pineapple salsa

Shredded duck salad with green lentils, cress, peppered pear, hazelnuts and fennel

Crispy skinned pork belly with parsnip and apple puree, thyme jus, crispy leek

Grilled scallops on smoky cauliflower puree with asparagus salad and bacon crumble

Beetroot, caramelised onion and goats curd tart with cress, pear and hazelnut salad

Baked portobello mushrooms with caramelised onion, provolone, pesto and balsamic glaze

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Char grilled eye fillet on celeriac mash, caramelised shallots, whisky green peppercorn sauce

Roast rack of lamb, red pepper puree, sweet pot, caponata, salsa verde

Ocean trout fillet served on broccolini with lemon potatoes and smoked tom salsa

Grilled Snapper fillet, spinach, Jerusalem artichoke, smoked almonds, chilli, parsley and lemon

Saltimbocca chicken breast pocketed with sage butter, wrapped in prosciutto served with fresh asparagus and a cress, grape and walnut salad

Moroccan spiced chicken on ancient grain salad with saffron, pistachio & toum

Confit duck leg on a sweet potato roesti, braised fennel, pickled cumquat jus

Cider braised pork scotch with grilled scallops, apple and parsnip puree and grilled asparagus

Parmesan and rosemary crusted cauliflower steak with burnt eggplant puree, pumpkin and current cous cous, zoug