

Plated Meals

Entree

Confit duck, corella pears, hazelnuts, bitter leaves | GF
Manning valley beef brisket, baby beets, lentil salad, smoked garlic
Crisp Berkshire pork, celery, fennel, green apple, walnut
Butternut ravioli, goat's cheese, pumpkin veloute, chive oil | v
Prawns, citrus salad, sorrel, baked ricotta, asparagus vinaigrette | GF
Cured Hiramasa kingfish, red radish, Shiso leaves, yuzu, nori | GF
Smoked petuna ocean trout, roe, fennel, soft herbs, gin and cucumber jelly | GF
Braised octopus, saffron potatoes, pepper aioli, chorizo, parsley oil | GF
Grilled asparagus, poached free range egg, sourdough chips, pecorino | v
Labne, chickpeas, heirloom tomatoes, pomegranate, Zataar crisps | v

Main

Grainge beef fillet, parsnips, roasted beets, wilted green | GF
Grainge beef fillet, Paris mash, asparagus, horseradish jus | GF
Roasted huon salmon, cauliflower, baby leeks, mussel, saffron | GF
Kurrobuta pork loin, proscuitto, parsnips, sage beurre noisette | GF
White pyrenees lamb rump, braised fennel, peppers, green olive, vine tomatoes | GF
Roasted NT barramundi fillet, potato puree, asparagus, butter sauce | GF
Steamed petuna ocean trout, shimijei mushrooms, shiso, sesame
Corn-fed chicken breast, field mushrooms, potato gnocchi, pancetta
Duck breast, roasted celeriac puree, caramelized endive, sherry jus | GF
Risotto of cauliflower, truffle, pecorino | GF | v
Cannelloni, eggplant, ricotta, walnuts | v

Dessert

Passionfruit sorbet, vanilla cheesecake, lime meringues | GF
Dark chocolate fondant, pistachio ice cream, biscotti soil
Peanut butter parfait, chocolate crumbs, Dulce de leche | GF
Coconut and white chocolate pannacotta, seasonal fruits | GF
Salad of fresh berries, elderflower, mascarpone, lemon sorbet | GF
Valrhona baked chocolate tart, textures of raspberry
Australian cheeses, honey, muscatels, quince, crisp breads *



* Gluten Free available on request