

Sample Menu

*from our Private Dining
Degustation 6 course*



Fresh baked bread selection

Complimentary Canapes

*Oven dried Cherry tomato, Goats cheese, caramelised onion
Slow cooked Beef, Mild spice, chimichurri
Tuna sashimi, pickled radish furikake season crouton*

Course 1

*Sweet potato Dosa, cassava chips, coconut lime dressing,
chard vegetables, heirloom tomato*

Course 2

Kangaroo & pork terrine, herb croutons, pickled carrots, baby herbs

Course 3

Smoked chicken, roasted beetroots, orecchiette, lentils, chilli, savoury granola

Course 4

Pan fried Barramundi, Jerusalem Artichokes, freekeh, feta, olives, fennel miso Beurre blanc

Course 5

*180G beef fillet, potato croquette, baby onions, heirlooms carrot, asparagus, red wine jus
Mixed leaf, micro herbs, French vinaigrette*

Palate Cleanser

Course 6

Chocolate sponge, chocolate mousse, white chocolate crumble, raspberry sorbet

Tea & Coffee

Petit four selection

