

Fine Dining

Entrée

Red curry fish cake with a vermicelli noodle salad and coconut dressing

Mountain pepper crusted lamb fillet on a coconut potato cake with pumpkin pickle

Smoked ocean trout and kipfler potato salad with wild lime

Beef and wild mushroom consommé

Caramelised onion tart with chevre and shredded basil on a bed of English spinach

Smoked chicken with salad of apple & cucumber dressed with a cider vinaigrette

Trilogy of seafood on an avocado and tomato timbale with a shot of citrus aioli

Antipasto stack with layers of char-grilled Mediterranean vegetables and chevre with a tomato and basil coulis

Blue swimmer crab cake with seared scallops topped with pepronata

Peking duck salad with vermicelli noodles, cucumber and shallots

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Main

Seafood risotto with mussels, cuttlefish, scallops and prawns flavoured with Saffron

Seared Atlantic salmon marinated in soy, ginger and lime on a Shitake mushroom rice cake served with Chinese greens

Pepper crusted fillet of beef with a horseradish béarnaise accompanied by a warm pumpkin and potato galette

Crispy duck breast with cinnamon and star anise drizzled with a ginger scented jus with wilted spinach and kipfler potato

Medallion of venison on a bed of pickled red cabbage with a wild berry sauce accompanied by roasted baby chats

Moroccan crusted lamb fillets and a spicy ratatouille on a cous cous cake with a Rosemary jus

Seared kangaroo fillet rolled in lemon myrtle & mountain pepper served on a warm potato cake with beetroot relish

Roasted corn fed chicken atop parsnip mash drizzled with salsa verde accompanied by seasonal greens

Blue eye cod served with a warm roasted fennel and young bean salad with a lime and dill hollandaise

Citrus crusted pork rack served with char grilled Kumera, seasonal greens and a pear compote

Risotto of Shitake, oyster & field mushrooms, baby spinach finished with roast garlic oil and shaved parmesan

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Dessert

Individual cheese plate: A fine selection of Australian cheeses accompanied by quince paste, Corella pears, water crackers and fig and walnut bread

Poached peach in Marsala, orange and cardamom syrup served with mascarpone

Vanilla bean crème brulee with a winter berry compote

Mille feuille of puff pastry with a whole mixed berry couli

Rich chocolate torte with a dollop of King Island double cream

Individual steamed fig pudding with a hot butterscotch sauce and clotted cream

Chocolate espresso mousse served with a slice of almond biscotti

Coconut panna cotta with charred mango cheeks and a tuille biscuit

Double espresso tiramisu with layers of saviarde, mascarpone and chocolate shavings