

Entree

tower of sautéed corn-fed chicken w chorizo sausage and avocado slithers served on a bed of mixed leaves and topped with a tomato and strawberry vinaigrette

blue cheese and crab tartlet topped w wood smoked salmon, baby capers and a tamarind glaze

freshly shucked oysters nestled w wasabi tobiko, brandade of salted cod w candied lemon dressing and crisp melba toast (half dozen or dozen)

chick pea and butternut pumpkin soup, garnished w goats cheese and asparagus frittata

marinated lamb fillet w peperonata encased in a sesame seeded puff pastry and served w a balsamic and nut brown butter vinaigrette

grilled queensland scallops topped w lime and champagne butter, served w a kipfler and black eye bean salad and caramelised red onion and valencia orange emulsion

vine ripened tomato and shitake mushroom risotto served w a petite herb salad and topped w a cashew nut and coriander pesto w beetroot essence

herbal tea smoked veal carpaccio, centred w sautéed wild mushroom and chestnuts and radicchio lettuce

house-made ravioli filled w fetta, goats cheese and spinach, coated in pernod and sage cream sauce and served w kumara wafers and straw vegetables

Mains

char grilled lamb loin w a cassoulet of borlotti beans encased in prosciutto and served w pickled cabbage and sauce mousseline

prime eye fillet resting on buttered potato cake w bush honeyed dutch carrots and leek served w onion jam and merlot jus

oven roasted baby barramundi rotolo topped w lime and brioche crust, sweet pea risotto cake and salmon roe salsa

tempura gulf prawns w cucumber, red onion relish and garlic poppadom mille feuille, accompanied by a sake and sweet soy dipping sauce

duo of duck - confit of duck leg on sweet potato and pink ginger mash with a rosemary cream sauce and pan seared duck breast w parsnip and roquette sauté with an apricot reduction

crispy skinned salmon fillet with filo and thyme potato bake, sugar snap peas and a pistachio and sherry vinegar dressing

corn fed chicken breast braised in rich tomato sugo and served w creamed white polenta and blanched asparagus

apple wood smoked pork short loin filled w macadamia, spinach and lemon farce and drizzled with a cranberry jus

caramelised vegetable tart w roasted garlic potato cream, parsley tuille and petite herb salad

Desserts

a selection of king island cheeses served w dried fruit and nut terrine, fresh bread and crackers

coconut and lavender panna cotta w poached valencia oranges

chocolate and hazelnut pudding w macerated strawberries and vanilla ice cream

caramelised banana and flaked almond cake w double cream

blueberry and ricotta cheese cake w peanut brittle

classic chocolate éclair filled brandy custard and double cream

brandy schnapps piped w mango cream and stewed boysenberries

Please select your desired menu and phone or email us for a quote.