



EVENT MENU ITEMS

ENTRÉE

Half dozen freshly shucked rock oysters, mignonette dressing, lemon	G
Scallop & kingfish ceviche, avocado, lime, coriander, jalapeno, puffed quinoa	G
Warm smoked Ora king salmon, globe artichoke puree, fennel, nashi pear & watercress	G
Prawn & snow crab remoulade, vichyssoise, straw potatoes	G
Scallop boudin, pea & parsley risotto, red capsicum	
Poached WA Marron, pea, ice plant, lemon balm, salmon pearls (<u>additional \$15pp</u>)	G
Beef carpaccio, truffle aioli, capers, baby rocket, reggiano	
Crispy pork belly, pineapple jam, Asian leaves	
Quail saltimbocca, rocket, witlof pear & truffle honey	
Caramelised onion and comte tart, radicchio & watercress salad	V
Burrata, heirloom tomatoes, pesto, olive crumb, cold pressed olive oil	G V
Woodside goats curd, prosciutto, rockmelon, vinocotto, pane carasau	G V

MAIN COURSE

Pan fried Barramundi, cauliflower puree, pine nut, caper & current salsa	G
Seared Hiramasa kingfish, bok choy, sesame crunch, kimchi aioli	
Roasted Tasmanian salmon, kipflers, leek, avruga caviar, nori butter	G
Pan fried Snapper, chorizo, eggplant puree, piquollo pepper, gordal olive dressing	G
Roasted breast of chicken, potato puree, asparagus, pancetta, smoked maple syrup dressing	G
Twice cooked pork belly, celeriac puree, caramelised apple, pancetta, balsamic jus	G
Mirrool Creek lamb rack, pressed shoulder, Israeli cous cous, pomegranate, mint, feta, sumac	
Confit duck leg, Lyonnaise onions, green beans, smoked duck & watercress salad, black garlic	G
Roasted fillet of beef, potato gratin, char grilled broccolini, miso jus	
<u>Upgrade option to MSA graded grain fed beef fillet - \$10pp upgrade</u>	
Char grilled Tajima wagyu striploin, parmentier potatoes, pickled mushrooms, truffle jus (<u>additional \$15pp</u>)	G
Risotto of pumpkin and spinach, muscatel & sage burnt butter	G V
Potato gnocchi, mushrooms, asparagus, tarragon, truffle pecorino	V

DESSERT

Vanilla Crème brulee, berry compote, palmier	G
Belgian chocolate fondant, salted caramel ice cream, chocolate crumble	
Buttermilk panna cotta, strawberries, matcha pavlova	G
Lemon tart, lime sorbet	
Caramelised pear & frangipane tart, crème fraiche	
Pineapple, watermelon & coconut "Eton Mess"	G
Baked goats curd cheesecake, honey, pistachio, blueberries & rose petals	
Selection of cheeses, muscatels, lavosh, quince paste	G
Chocolate tart, sour cherry sorbet	

G - Gluten Free

V - Vegetarian