



# GUNNERS BARRACKS

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**++ LITZA MCGUIDAN ++**

**To start**

Tartlet of goat curd, watermelon, mint  
Arancini portabella mushroom, thyme and manchego  
Peking duck dumpling, hoisin sauce  
Snapper, orange and avruga caviar tartare

*Aperitif – Ice, Vodka & Moscato*

**For the table**

Sonoma sourdough, pepe saya cultured butter

**Amuse bouche**

Pea and ham tortellini, ham hock consommé

**Next**

Ora king salmon tataki, avocado, radish, white soy, shiso

*Silver Collection – Semillon, Hunter Valley*  
*Blaec Collection – Sauvignon Blanc, Waipara - New Zealand*

**Pièce de résistance**

Roasted eye fillet of beef, braised shank, Jerusalem artichoke purée, Dutch carrot, calovo nero, truffle jus

*Silver Collection – Shiraz, Barossa*  
*Platinum Collection – Pinot Noir, Adelaide Hills*

**To finish**

Opera gateau  
Coconut macaroon  
Yuzu and lime cheesecake  
Banoffee pot

*Blaec Collection – Moscato, South Australia*  
*Tea & coffee*

