

3 Course Menu



ENTRÉE

- Lobster-tail tortellini in bisque foam with Warragul greens and basil infuse oil
- John Dory fillet on grilled fennel purée and sugar snap peas and dehydrated chilli threads
- BBQ'd short rib croquette on spinach crème and carrot pearls with and pickled cauliflower
- Confit duck and sweet potato cannelloni on red cabbage with baked ricotta and brussels sprout leaves

MAIN

- Slow cooked chicken in chorizo on tuscan kale with mushroom barley and crispy skin
- Smoked lamb shoulder under herb soil on artichoke puree, broad beans and red wine jus
- Pan seared snapper on potato rosti, charred capsicum creme and roquette foam
- Serrano wrapped pork fillet on truffle cauliflower with black pudding - duck fat potatoes
- Coffee marinated beef eye filet on rosemary and potato foam, charred beans

DESSERT

- Dark and stormy mille-feuille – rum infused pineapple, ginger beer mousse, lime gel
- Individual cheese plates with red wine-quince paste, maple crystallised pecans and house made lavosh
- Mulled pear and cinnamon doughnuts and Gianduja chocolate mousse prune gel
- White chocolate and rhubarb panna cotta on hazelnut joconde with coffee soil hazelnut tuille
- Pecan tart with tonka bean – mascarpone mouse, orange gel and peanut brittle

See next page for Chef's Recommendations



3 Course Menu

CHEF'S RECOMMENDATION

ENTRÉE

Lobster-tail tortellini in bisque foam with Warragul greens and basil infuse oil

MAIN

Smoked lamb shoulder under herb soil on artichoke puree, broad beans and red wine jus

DESSERT

Pecan tart with tonka bean – mascarpone mouse, orange gel and peanut brittle

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Spinach beetroot ricotta filled tortellini on caramelised carrot puree garlic chives

MAIN

Roulade from pumpkin and eggplant on potato rosette with rocket foam

DESSERT

Pecan tart with tonka bean – mascarpone mouse, orange gel and peanut brittle