



5 Course Fine Dining Menu



1st COURSE

Chicken and lollipop on beetroot risotto and pesto
Baked scallops under miso cavellero and smoked tobiko caviar
Fresh oysters with chilli aioli, bonito flakes and purple potato crisp

2nd COURSE

Duck breast on French balsamic lentils with pancetta brussel sprout and mustard foam
Beef cheek and sweet potato Agnolotti on carrot crème with friend enoki mushroom
Morton bay bug praline in Kataifi on sweet corn risoni and lobster bisque foam

3rd COURSE

Slow cooked kingfish on squid ink mash, herb oil and charred okra
Lamb backstrap with sweet potato, pea velouté and pickled radish -Warragul green salad
Pork belly on onion - apple soubise with charred zucchini and marinated cherry tomatoes

4th COURSE

Red snapper on artichoke crème with dried cherry tomatoes and balsamic glaze
Beef slow roast or grilled asparagus potato rosti with mushroom -red wine jus
Crispy lamb shoulder on zucchini velouté with ricotta gnocchi and butternut pumpkin

5th COURSE

Apple tart tatin with matcha late mousse, hazelnut crunch and yuzu gel
Rhubarb mousse and dark chocolate ganache tart with cacao tuille and white wine pear
Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate

See next page for Chef's Recommendations



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CHEF'S RECOMMENDATION

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Crispy lamb shoulder on zucchini velouté with ricotta gnocchi and butternut pumpkin

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Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate

CHEF'S RECOMMENDATION FOR VEGETARIAN

1st COURSE

Charred asparagus risotto with pickled chilli gel and parmesan crisp

2nd COURSE

Filled pappardelle with beetroot ricotta on Warragul greens puree

3rd COURSE

Tomatoes 3 ways with vegemite custard and crostini

4th COURSE

Zucchini rose on artichoke crème with dried cherry tomatoes and balsamic glaze

5th COURSE

Apple tart tatin with matcha late mousse, hazelnut crunch and yuzu gel