



## 5 Course Fine Dining Menu



### 1<sup>st</sup> COURSE

Chicken and lollipop on sweet corn risoni with house-made cranberry BBQ sauce **NF**

Baked scallops under miso cabbage and smoked tobiko caviar **GF, NF**

Kingfish & trout ceviche with chardonnay vinegar pickles under wood sorrel and fried capers **GF, LF, NF**

### 2<sup>nd</sup> COURSE

Duck breast on French balsamic lentils and pancetta brussels sprouts with mustard foam **GF, NF**

Slow-cooked pork belly on apple-red onion soubise with pearl carrots and potato rosti cubes **GF, NF**

Lobster-tail tortellini in bisque foam with sugar snap peas and herb-infused oil **GF, NF**

### 3<sup>rd</sup> COURSE

Flamed pepper berry tuna on ratatouille carpaccio with pesto and smoked tobiko caviar **GF, LF, NF**

Zucchini chicken chorizo roulade on cavolo-nero with mushroom sauce and crispy chicken skin **GF, NF**

Braised beef cheek on soft pancetta polenta with charred green beans **GF, NF**

### 4<sup>th</sup> COURSE

Slow-cooked Monkfish in beetroot crumb on squid ink potato and charred green beans **GF, NF**

Forward sear eye fillet steak with brussels sprout leaves, fondant potato and butternut pumpkin **GF, NF**

Crispy lamb praline on truffled cauliflower with charred broccoli florets, beetroot crisps and salsa Verde **NF**

### 5<sup>th</sup> COURSE

Citrus and blueberry meringue tart with compote, chewy blueberry, zesty curd, Italian and crispy meringue **V, NF**

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**

**See next page for Chef's Recommendations**

**V = vegetarian, VG = vegan, GF = gluten free, NF = nut free, LF = lactose free**



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## CHEF'S RECOMMENDATION

### 1<sup>st</sup> COURSE

Chicken and lollipop on sweet corn risoni and house-made cranberry BBQ sauce **NF**

### 2<sup>nd</sup> COURSE

Lobster-tail tortellini in bisque foam with sugar snap peas and herb infuse oil **GF, NF**

### 3<sup>rd</sup> COURSE

Braised beef cheek on soft pancetta polenta with charred green beans **GF, NF**

### 4<sup>th</sup> COURSE

Crispy lamb praline on truffled cauliflower with charred broccoli florets, beetroot crisps and salsa Verde **GF, NF**

### 5<sup>th</sup> COURSE

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**

## CHEF'S RECOMMENDATION FOR VEGETARIAN

### 1<sup>st</sup> COURSE

Charred asparagus risotto with pickled chilli gel and parmesan crisp **V, NF**

### 2<sup>nd</sup> COURSE

Lemon and pumpkin butter tortellini in wattle seed butter on roasted beetroot creme **V, NF**

### 3<sup>rd</sup> COURSE

Tomatoes 3 ways with vegemite custard and crostini **V, NF**

### 4<sup>th</sup> COURSE

Ratatouille tart with whipped feta, balsamic cherry tomatoes, rocket pesto and shaved parmesan on zucchini crème **V**

### 5<sup>th</sup> COURSE

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**