

## 3 Course Private Dining Menu



### ENTRÉE

Australian prawn tails in horseradish and dill oil with purple potato crisp **GF, NF**

Ocean trout in seaweed on roasted fennel crème and lemon caviar **GF, NF**

Duck breast on French balsamic lentils and pancetta green beans with mustard foam **GF, NF**

Lamb backstrap on ratatouille with rocket pesto under radish salad **GF, LF, NF**

### MAIN

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

Steamed coral trout on bouillabaisse with diamond clams, asparagus and ricotta gnocchi **NF**

Flank steak and prosciutto roast with brussels sprout leaves, fondant potato and butternut pumpkin **GF, NF**

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

### DESSERT

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**

Individual cheese plates with red wine-quince paste, maple crystallized pecans and house-made  
Lavosh **V**

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



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

### CHEF'S RECOMMENDATION

#### ENTRÉE

Ocean trout in seaweed on roasted fennel crème and lemon caviar **GF, NF**

#### MAIN

Flank steak and prosciutto roast with brussels sprout leaves, fondant potato and butternut pumpkin **GF, NF**

#### DESSERT

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

### CHEF'S RECOMMENDATION FOR VEGETARIAN

#### ENTRÉE

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

#### MAIN

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

#### DESSERT

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