

5 Course Menu



1ST COURSE

- Steak tartare with beetroot foam under parmesan crisp and Vegemite custard
- Morton Bay Bug cocktail in the shell with Bottarga
- Pan seared scallops on butternut pumpkin risotto with toasted pine nut and pesto sauce
- Oysters with lemon myrtle foam, pickled cucumber and chilli gel

2ND COURSE

- Octopus carpaccio with pickled fennel, sweet potato pearls and crisp
- Confit duck leg and sweet potato cannelloni on red cabbage with baked ricotta and brussels sprout leaves
- Lobster-tail tortellini in bisque foam with Warragul greens and basil infuse oil
- Quail breast and leg on champagne kale and pearl barley

3RD COURSE

- Slow cooked chicken in chorizo on tuscan kale with mushroom barley and crispy skin
- Kingfish with green arancini, sautéed silverbeet and thyme - lemon myrtle foam
- 24 hour pork belly on roasted carrot puree, sugar snap peas and crackling popcorn
- John Dory fillet on grilled fennel puree and sugar snap peas and dehydrated chilli threads

4TH COURSE

- Smoked lamb shoulder under herb soil on artichoke puree, broad beans and red wine jus
- Pan seared snapper on potato rostie, charred capsicum creme and roquette foam
- Serrano wrapped pork fillet on truffle cauliflower with black pudding - duck fat potatoes
- Coffee marinated beef eye fillet on rosemary and potato foam, charred beans



5 Course Menu

5TH COURSE

- 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

CHEF'S RECOMMENDATION

Pan seared scallops and butternut pumpkin risotto with toasted pinenut and pesto sauce

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

Chicken in chorizo on silverbeet with mushroom barley and crispy skin

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

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

CHEF'S RECOMMENDATION FOR VEGETARIAN

Comte custard on toasted brioche with Pinot gel, pickled beetroot and charred leek

Spinach beetroot ricotta filled tortellini on caramelised carrot puree garlic chives

Stuffed eggplant with spiced tofu on capsicum sugo and broad beans

Roulade from pumpkin and eggplant on potato rosette with roquet foam

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