



3 Course Private Dining Menu



ENTRÉE

Chicken and lollipop on beetroot risotto and pesto

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

Beef cheek and sweet potato Agnolotti on carrot crème with friend enoki mushroom

Duck breast on french balsamic lentils with pancetta brussel sprout and mustard foam

MAIN

Slow cooked kingfish on squid ink mash, herb oil and charred okra

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

Pork belly on onion - apple soubise with charred zucchini and marinated cherry tomatoes

DESSERT

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

Individual cheese plates with red wine-quince paste, maple crystallised pecans and house made lavosh

See next page for Chef's Recommendations



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CHEF'S RECOMMENDATION

ENTRÉE

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

MAIN

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

DESSERT

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

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Charred asparagus risotto with pickled chilli gel and parmesan crisp

MAIN

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

DESSERT

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