



3 Course Private Dining Menu



ENTRÉE

Slow cooked chicken on mushroom truffle sauce with crispy rosti and crunchy chicken skin (GF, NF)

BBQed beef cheek in prosciutto and asparagus risotto with Pancetta crisp (GF, LF)

Lobster tail tortellini in black pasta dough under bisque foam with herb oil and spring onions (NF)

John dory on squid ink potato puree and snow peas, lemon butter with sun dried tomato gel (GF, NF)

MAIN

16 hour soy pork belly on apple fennel purée with pearl carrots and peas (GF, NF)

Crispy lamb praline on champagne silver beet with cauliflower creme and pearled beetroot (NF)

Baby barramundi fillet on white zucchini creme and grilled zucchini skins with pickled chilli gel (GF, NF)

Eye fillet with smoked sweet potato mash, red wine jus and asparagus tops under parmesan crisp (GF, LF)

DESSERT

Lemon myrtle and coconut mousse with passionfruit curd and crispy raspberry meringue (V, GF, NF)

Smashed ricotta cheesecake with pistachio sponge, blueberry and white chocolate chards (V)

Earl Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel (V)

Individual cheese plates with red wine quince paste, maple crystallized nuts and house-made

Lavosh (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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PRICE ON APPLICATION

Get in touch for a tailored quote & we will be back to you in a Damm Good Time!

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CHEF'S RECOMMENDATION

ENTRÉE

Lobster tail tortellini in black pasta dough under bisque foam with herb oil and spring onions

MAIN

Crispy lamb praline on champagne silver beet with cauliflower creme and pearled beetroot

DESSERT

Earl Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel

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 Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel (V)

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