

# **MAIN**

### Buffet items to choose from (choose 3):

Smoked lamb shoulder on baba ghanoush (NF, LF)

Deboned and slow cooked chicken breast with broad beans (GF, NF, LF)

Pan-seared red snapper fillets on broccoli florets (GF, NF, LF)

Confit ocean trout on green asparagus (GF, NF')

16-hour pork belly on cauliflower puree (GF, NF)

Porter house roast with red wine sauce (GF, NF, LF)

Pepper crusted Eye fillet (GF, NF, LF)

Will always be served with red wine sauce

## Sides to choose from (choose 4):

Duck fat roasted potatoes (GF, NF, LF)
Ricotta gnocchi in roasted pumpkin puree (V, NF)
Speck brussels sprout (GF, NF, LF)
Charred broccolini with toasted almonds (V, GF, LF)
Mixed green beans and sugar snap (V, GF, NF)

Roasted and pickled cauliflower and cos lettuce salad with feta and toasted seeds (V, GF, NF)

Baked beetroot, rocket, quinoa and sweet potato crisp salad (VG, GF, NF, LF)

# DESSERT

### Desserts to choose from (choose 2):

Elder flower panna cotta with strawberry, rhubarb, meringue, lime zest and pistachio sponge (V)

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil (V)
Cheese platter with quince paste, maple crystallised pecans and house made lavosh (V)
Citrus and blueberry meringue tart with compote, zesty curd and crispy meringue (V, NF)
Yuzu cheesecake with vanilla white chocolate, slow cooked rhubarb and vanilla cake (V, NF)

V = Vegetarian | VG = Vegan | GF = Gluten Free | NF = Nut Free | LF = Lactose Free



