

Number 5

R e s t a u r a n t

Canapés \$4.50 each

Meat

Duck liver parfait – crostini, citrus caramel
Seared peppered venison – dried cherry tomatoes, horseradish yogurt
beef tartare – miso mayonnaise, toasted bread
pork belly rilette - mustard, pickles

Seafood

Prawn cutlet – bloody mary puree, celery
Market fish ceviche – coconut, lime, red onion
smoked salmon - creme fraiche, balini
Fresh oyster – cucumber and apple

Vegetarian

Profiteroles - goat cheese, honey
Tomato and capsicum gazpacho - basil oil
mushroom veloute - truffle oil

Number 5

R e s t a u r a n t

\$80.00 menu

Duck liver parfait

Orange and sherry gel, macadamia nuts and crostini
or

Poached prawn cutlets

Tomato chutney, corn and tomato salsa, prawn oil

Apple cider glazed pork belly

Turnip, smoked apple puree, crackling
or

Lamb rack

Eggplant puree, potato gnocchi, courgette, salsa verde
or

Market fish

See waiter

Pineapple carpaccio

Lime, blueberries, coconut sorbet
or

Chocolate and plums

Plum sorbet, chocolate cream, dehydrated milk

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$90.00 menu

Poached prawn cutlets

Tomato chutney, corn and tomato salsa, prawn oil
or

Venison carpaccio

Cherry tomatoes, miso mayonnaise, daikon, radish
or

Duck liver parfait

Orange and sherry gastrique, macadamia nuts and crostini

Roasted duck breast

Carrot puree, grapes, hazelnuts, potato fondant
or

Lamb rack

Eggplant puree, potato gnocchi, courgette, salsa verde
or

Market fish

see waiter

Roasted banana mousse

Lychee sorbet, cashew, honeycomb
or

Chocolate and plums

Plum sorbet, chocolate cream, dehydrated milk

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$100.00 menu

Venison carpaccio

Cherry tomatoes, miso mayonnaise, daikon, radish
or

Seaweed crusted cured salmon

Cucumber and apple salad, horseradish yogurt
or

Poached free range egg

Mushroom veloute, crisp potato, truffle oil

Roasted duck breast

Carrot puree, grapes, hazelnuts, potato fondant
or

Apple cider glazed pork belly

Turnip, smoked apple puree, crackling
or

Market fish

see waiter

or

Beef eye fillet

bone marrow, bacon and potato terrine, mushrooms

Roasted banana mousse

Lychee sorbet, cashew, honeycomb
or

Pineapple carpaccio

Lime, blueberries, coconut sorbet
or

Chocolate and plums

Plum sorbet, chocolate cream, dehydrated milk

petit fours

all mains are served with potatoes, seasonal vegetables and salad