



Canapés

\$4.50 each

Meat

Duck liver parfait – toasted brioche, cherry puree
Seared peppered beef – pickled beetroot, horseradish
Ham hock and cabbage roll – picalilli
Confit duck – Dijon mustard, pickles

Seafood

Prawn cutlet – spiced mayonnaise
Market fish ceviche – tomato, rock melon
Seared scallop – lemon and pumpkin seeds
Fresh oyster – Champagne and citrus jelly

Vegetarian

Whipped ricotta - beetroot and walnut crumble
Tomato and strawberry gazpacho- basil oil
Truffle mushroom risotto - pine nuts, spinach



\$80.00 menu

duck liver parfait

pear, honey, walnuts and brioche

or

prawn cutlets

spiced cabbage, crayfish mayonnaise, lemon puree

lamb loin and glazed short rib

tomato, olive puree, celery mash, baby peas

or

caramelized pork cheek

onion puree, kumara, cavolo nero, whey caramel

or
fish of the day

chocolate cherry bounty
coconut tuile textures

or

yoghurt granita
lime, marinated mango, sorbet

all mains are served with potatoes, seasonal vegetables and salad



\$90.00 menu

duck liver parfait
pear, honey, walnuts and brioche

or

prawn cutlets
spiced cabbage, crayfish mayonnaise, lemon puree

or

salmon tartare
smoked fish panna cotta, cucumber, apple, avocado, caviar

duck breast
turnip textures, cashew puree, mandarin, bitter greens

or

beef eye fillet
bone marrow, bacon, caramelized onion, potato terrine, broccolini

or

fish of the day

yoghurt granita
lime, marinated mango, sorbet

or

chocolate cherry bounty

coconut tuile textures

all mains are served with potatoes, seasonal vegetables and salad



\$100.00 menu

duck liver parfait

pear, honey, walnuts and brioche

or

venison carpaccio

goat curd, glazed beetroot, pistachio, raspberry

or

prawn cutlets

spiced cabbage, crayfish mayonnaise, lemon puree or

lamb loin and glazed short rib

tomato, olive puree, celery mash, baby peas

or

duck breast

turnip textures, cashew puree, mandarin, bitter greens

or

beef eye fillet

bone marrow, bacon, caramelized onion, potato terrine, broccolini

or

fish of the day

chocolate cherry bounty

coconut tuile textures

or

yoghurt granita

lime, marinated mango, sorbet

or

blueberry sorbet

cream cheese, caramelized white chocolate, granola

petit fours

all mains are served with potatoes, seasonal vegetables and salad