

Four Courses @ \$77 p.p.

First Course

Pan-fried Prawns, Watermelon Carpaccio, Cucumber Salad, Artichoke Puree, Ponzu Caviar

Quail Ballantine, Quail lollipop, Carrot Puree with Spätzle

Goats Cheese Cloud, Summer Squash Puree, Dutch Carrot, Pepitas seeds

Second Course

Pan seared scallops with blackened cauliflower and pico de gallo

Pan fried Pork belly with sauerkraut, Apple Puree and crispy crackle.

Ricotta stuffed Courgette Blossom, Cauliflower Croquette, Mint Cream and Sweet Potato Mash.

Third Course

Pan Seared barramundi, Soubise, Pickled Beetroot, Caramelised Onions

Lamb Backstrap, Saffron, Potato mint gel, Smoked Yogurt and Caramelised Leek.

Confit Duck leg, Parsnip Mash, Roasted Shallots, Pickled Red Cabbage

Sides @\$8 each

Truffled mash

Mixed Greens

Mix Leaves Salad w House Dressing

Fourth Course

Lemon curd meringue, coconut crumble and coconut ice-cream

White Chocolate Pannacotta, seasonal berries, consommé

Warm Chocolate Tart, Candied Popcorn and chocolate Ice Cream

Cheese trio with nuts, dried apricots and Lavosh (\$4 supplement)