

your menu

CHEF
Karl Patrick

Canapes:

Roast Jerusalem artichoke & pickled mushroom tartlet. GF, V

Roast carrot & wattle seed wafer, macadamia satay, Davidson plum V, GF

Entree:

Native spiced & seared Kangaroo Tartare, roquette emulsion, smoked onion puree, pickled blackberries. For the vegan option: Wattled seed salt baked heritage beetroot, roquette emulsion, smoked onion puree, pickled blackberries. GF, VEG

Brown Butter poached Blue eye trevalla, dressed brassicas, lemon myrtle & fly fish roe Beurre Blanc. The veggie option will be: Roast celeriac fondant, dressed brassicas, lemon myrtle & chive Beurre Blanc. VEG, GF

Main:

Roast dry aged onglet of beef, butter whipped potatoes, slow roast carrots, BBQ broccolini, lemon thyme jus. For the Veggie option: Wild mushroom & pumpkin wellington, butter whipped potato, slow roast carrots, BBQ broccolini, herb dressing. VEG, GF

Desserts:

White chocolate & yuzu cremeux , plum & rosella compote, mint granita. V, GF

Apple tarte tatin, vanilla ice cream, manuka Honey hazelnut crumble. For the gluten free option we will remove the puff pastry base. V

Wines:

Cave de Lugny Blanc de Blancs NV
Ninth Island Pinot Grigio
Ninth Island Pinot Noir
Abbey Vale Shiraz

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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