

your menu

CHEF

Karl Patrick Thomas

Canapes:

Savoury tartlet, celeriac, mushroom duxelles, grated pecorino, sliced truffle, enoki mushrooms V

Crispy nori, salt, vinegar powder, minted pea puree, barramundi brandade, crispy shallot crumble, chopped chives GF, DF

Entree:

Scarlet prawn ceviche, kaffir lime, pickled cucumber, nori cracker, watermelon radish GF, DF

Mains:

Cured grilled mackerel, yuzu, dashi cream, lemon myrtle fish crisp, pickled cauliflower GF

Rolled stuffed saddle of lamb, roast Jerusalem artichoke puree, rainbow chard, lamb jus gras GF, V: Pumpkin & truffle wellington

Dessert:

Plum compote, river mint granita GF

Valrhona chocolate mousse, hazelnut praline, chocolate dome, milk foam, raspberries

Wines:

Cave de Lugny Blanc de Blancs NV

Ninth Island Pinot Gris

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



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