

# your menu

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CHEF  
Graeme Corlett

## Taste of Australia

### Canapes:

Goats cheese, dill, & saltbush tartlet with garden peas V

Oyster ceviche, caviar, saffron, lemon GF, DF

### Entrees:

Tuna crudo with tonnato, pangrattato and radicchio  
1x Walnut, rocket, pecorino

Nduja tiger prawn, tuscan kale & chili oil GF, DF  
1x Halloumi

### Mains:

Pan-seared snapper, cauliflower mousse, hazelnut Grenobloise,  
broccolini GF  
1x Cauliflower steak

58 degree lamb rump, red wine jus, polenta croquette, salsa verde  
and garlic puree  
1x Chicken

### Dessert:

Seasonal fruit tartlet with lemon mousse, olive oil ice-cream and  
cardamom infused honey V

### Cocktails:

Cucumber Gimlet, Gin, fresh mint  
Cosmo, Vodka, raspberry, lemon



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