

# your menu

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CHEF  
Brian Lemos

## Taste of Australia

### Canapes:

Prawn cocktail on crispy toast, homemade guacamole DF

Confit tomato on a herb focaccia, basil pesto and crumbled feta  
V

### Entrees:

Yuzu infused salmon tartare, cauli puree, watercress salad GF

Warm involtini of eggplant rolled with tomato almond vierge,  
cumin scented tahini, basil emulsion GF

### Mains:

Pan seared scallops served on saffron risotto, shaved pecorino  
GF

Garlic and fine herb marinated tuna steak, white beans ragout,  
sauteed broccoli GF

### Dessert:

Decadent chocolate tart, berry compote, dusted icing sugar V

### Wines:

Grant Burge NV Brut Cuvee  
Squealing Pig Marlborough Pinot Gris  
Squealing Pig Marlborough Pinot Noir  
Knappstein Clare Valley Shiraz



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