

your menu

CHEF
Leo Nakamura

Culinary Journey

Canapes:

Korean Kimbap, "Korean style sushi", pickled daikon, charred smoked ham, shiso leaf GF, DF

Blue crab swimmer tartlets, mango salsa, lemon balm

Mushroom, spinach & feta tartlet, burnt onion cream GF, V

Entrees:

Brown butter pan seared scallops, mint pea purée, lardon, puffed sesame cracker GF

1x Mushroom GF, V

Smoked Mac n cheese, herb pangrattato, truffle oil V

2x Eggplant bake GF, V

Mains:

Lemon butter Fish of the day, balsamic beetroot puree, potato roast, dill creme fraiche, snow peas GF

2x Roast pumpkin, beetroot puree, potato roast, snow peas GF

Beef fillet, thyme butter, balsamic beetroot purée, garlic GF

1x Potato

Dessert:

Strawberry mess, vanilla cream, macerated strawberry, chocolate crumbs GF, V

Wines:

Chardonnay Pinot Noir NV

Pinot Gris

Pinot Noir

Swan Creek Cabernet Shiraz



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