

your menu

CHEF

Mark Roy De Souza

Canapes:

Marinated Tasmanian Salmon served in a cucumber timbal and garnished with chive cream and dill GF

Caprese Burrata with Roma Tomatoes ,Extra virgin Olive oil, pepperoncini and Garlic Dressing and fresh Basil GF, VEG

Full Course Meal:

Entrees:

Scallops St. Jack served with a Black Garlic, and Parsley butter Meunier

Crispy Duck Tortillas, Crunchy Shallots, Ottogi Korean Sauce, Pickled cabbage carrot, Snow pea sprouts, Aioli and jalapenos

Mains:

Twice cooked Pork Belly with roasted Moroccan Cauliflower ,Pickled Mustard, Kaylan and chilli Plum Sauce GF, DF

Fresh Barramundi , Truffle Mash, Grilled Broccolini, corn and fennel Bisque sauce

Dessert:

Homemade Sticky date pudding, Cointreau Butter scotch sauce, Praline Dust, ice-cream, raspberry Coulis

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



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