



Sharing Menu

*Choice a selection of two Entrees, two Mains, two Sides and two Desserts
\$85 per person for a minimum of 8 people*

Please note that prices are exclusive of GST, and a chef rate of \$250 (4 hours) is waived for parties over 10 people. Waiting staff is available at \$55 per hour.

Entrees

Shucked Sydney oysters with finger lime and grapefruit dressing

Charcuterie of selected local cured meats, chargrilled vegetables, olive and dips with homemade focaccia

Local Produced Burratina, black russian tomatoes, pine nuts, torn basil, vincotto

Mushrooms confit, toasted almond, truffle oil, creme fraiche and wild rocket

Hot Smoked Salmon, Charred Fennel, Celery and Chives

Zucchini, smoked Almond, Yamba Prawns, Preserved Lemon

Chilli mussels, coconut, spiced tomato and lime

Mains

Slow Cooked Lamb Shoulder, Pearl Cous Cous, Aromatic Roasted Pumpkins, Baby spinach and Golden sultana

Pan Fried homemade gnocchi, japanese eggplant, sun dried tomato and homemade pesto

Humpty Doo Barramundi,
Carrots, lemon thyme puree, celeriac slaw

Pasture Fed Beef Sirloin, Truffle salt roasted potatoes,
Dijon mustard jus

Herb butter free range chicken breast, braised puy lentils,
pumpkin puree and white wine jus

Roasted pumpkin ravioli with lemon butter, amaretto and aged parmesan

Berkshire pork belly, sauteed potatoes, fennel, pickled radish,
Calvados jus

Sides

Seasonal leaves, wholefoods seeds, roasted beetroots, cranberries, spiced nuts, green goddess dressing

Wild rocket, apple, shaved parmesan and balsamic dressing

Broccoli, avocado, candied walnuts, cacio and pepe dressing

Shaved cabbage, carrots and herbs slaw

Sautéed Green Beans, toasted pine nuts, Tarragon leaves

Roasted baby chats, rosemary salt

Dutch Carrots, golden Beets, Greek Yogurt, cumin and coriander

Desserts

Assorted jars of lemon curd meringue, chocolate mousse,
frangelico pannacotta

Pistacchio Tiramisu Glass

Local and imported cheese platter

Glazed Pear Tart Tatin

Seasonal fruit platter