



Private Dining

Choice a selection of two canapes, one entree, one main course, two sides and a dessert.

\$189 per person for a minimum of 5 people

Alternate drop \$5pp

Please note that prices are exclusive of GST, and a chef rate of \$250 (4 hours) is waived for parties over 6 people. Waiting staff is available at \$55 per hour.

Entree

Free range Chicken roulade, Puy lentils, serrano ham, tomato fondue, micro herbs salad

Yellow Fin Tuna Tartare, Stracciatella, Sicilian Pesto

Lime Cured Hiramasa Kingfish, Spiced avocado, pickled radish, cucumber, mint, Vietnamese coconut dressing

Portobello, Enoki, king oyster mushroom, toasted hazelnut, creme fraiche, watercress, balsamic truffle dressing

Local produced burrata, panzanella salad with heirloom tomatoes, sourdough crumb and yellow roasted peppers

Braised Oxtail, Roasted pumpkin purée, braised baby leeks, wood roasted mushroom tortelloni, marrow bone jus

Seared scallops, pancetta, cauliflower puree, raisins, capers and pine nuts dressing

Beetroot gnocchi, sage burnt butter, crispy shallots, orange crumbs and candied walnuts

Pumpkin ravioli, Aged parmesan, confit cherry tomatoes, lemon butter and amaretto crumbs

Mains

Herb Butter and Tiger Prawns Tortelloni, Tomatoes Bisque, Lemon Pangrattato Sourdough, Chilli Infused Olive Oil

Mignon of Yearling Beef Fillet, Celeriac Cream, Infused Eschallots, Portobello Mushrooms, Mignonette Salad and Hazelnut Dressing

Pan fried Murray River Cod, zucchini & thyme salad, celery sauce

Hiramasa Kingfish, Saffron potato fondant, marinated beans parsley salad, smoked paprika aioli

Lamb Rump with Herbs de Provence, Dijon mustard mash, Provençal vegetable relish olive thyme jus

Berkshire Pork Belly, Potato terrine, baby fennel, pickled radish, parsley salad, quince jus

Slow Roast Beef brisket, Pan roasted Mushrooms, confit Garlic mash, french eschallots, rosemary jus

Confit Portobello Mushrooms, Paris mash, petit pois à la Française, Café de Paris butter

Free range chicken breast, figs and goat's cheese mousse, corn purée, tomato chicken jus

Sides

Shaved cabbage salad, pickled cranberries, pecorino

Crispy Roasted Potatoes, Vinegar and Rosemary Salt

Baby lettuce salad, green goddess dressing, caramelised walnuts

Green beans, parmesan and truffle butter

Roast butternut, macadamia, thyme, honey

Desserts

Mango tart tatin, almond crumb, homemade vanilla bean and leatherwood honey gelato, orange caramel sauce

Chocolate pavee' sour cherry anglaise, berries, crushed meringue

Traditional crème brulee, homemade pistachio biscotti, figs gelato

Homemade tiramisu

Meringue, Passion fruit curd, Wild Berries, Vodka syrup strawberries