



THREE COURSES \$85PP

BREADS

Warm ciabatta with assiette of olive oil, confit garlic, goats curd and balsamic

ENTRÉE

Tempura zucchini flowers, stuffed with ricotta, mint, dill & Grana Padano, mixed leaves & orange caramel (V)

Crispy confit pork belly, carrot & star anise purée, chilli mint salad, cranberry jus (GF)

Flash fried buttermilk calamari, lemon oil, rocket, dill aioli

MAIN

Grilled deboned chicken with French beans wrapped in prosciutto, truffle potato puree & rosemary jus (GF)

Crispy skin northern Australian barramundi served with saffron infused fondant potato, fennel & citrus salad, scorched tomatoes, salsa verde & grilled lemon (GF)

Grass fed sirloin steak cooked medium served with mushroom croquettes, foie gras butter & rocket salad

Risotto of Australian and Italian forest mushrooms with black truffle paste, shaved Grana Padano parmesan and fresh aromatic herbs (V)

DESSERT

Coconut panna cotta with a piquant passionfruit purée (GF)

Chocolate brownie, rum & raisin ice cream

Strawberry & orange candy crepe, chantilly cream (GF)