



PLATED DINNERS

All plated dinners are served with freshly brewed coffee and assorted teas.

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

TWO COURSES
\$65 PER GUEST

THREE COURSES
\$79 PER GUEST

ALTERNATE SERVE ADDITIONAL
\$3.50 PER GUEST, PER COURSE

COLD ENTREES

Quail and shitake mushroom terrine, baby leeks, pickled shimeji mushrooms, fig, croutons (LAC)

Salmon nicoise salad, kipfler potato, fine green beans, cherry tomato, black olive, boiled egg, pickled dill, fried capers, lemon dressing (GF, LAC)

Pressed ham hock, cornichon & apple Pommery mustard, mixed leaves, crostini (LAC)

Lyonnais onion tart, goats cheese and pickled baby carrot (V)

Spanish omelette, fresh garden peas, pea mousse sherry vinegar reduction (V)

Seared tuna, daikon, tuna tartare and mustard cress salad, coriander pesto, soy reduction (LAC)
Additional \$3 per guest

WARM ENTREES

Glazed duck breast, braised red cabbage, sour cherries, baby beetroot, pink pepper mascarpone, chocolate and balsamic sauce (GF)

Confit pork belly, black pudding, apple and celery salad (LAC)

Queensland crab cake, celeriac rémoulade, gribiche sauce. Additional \$5 per guest

MAINS

POULTRY

Chicken breast fillet, carrot puree, couscous, pickled carrot, chicken sauce

Herbed chicken breast, cauliflower puree, pickled florets, kale, bacon lardons, chicken jus

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BEEF

Braised grain fed short rib, cavolo nero, potato puree, pistachio and orange crumb, braising juices

Aged beef tenderloin, crushed new potatoes, baby carrots, broccolini, onion rings, red wine jus (GF)

Roasted beef tenderloin, bacon, potato, baby onion, button mushrooms, carrots, red wine sauce (GF)

Slow cooked beef cheek, candied orange, beetroot puree, asparagus spears, bacon and onion crumb, braising juices

LAMB

Lightly smoked lamb shoulder beignet, pearl barley, labna, mandarin and lavender dukka, lamb sauce

Lamb loin medallions crusted with parsley and brioche crumb, wild mushroom duxelle, broad beans, carrot fondants, Madeira jus

SEAFOOD

Atlantic salmon, crushed broccoli, confit red onion, baby new potatoes, lemon butter sauce (GF)

Hiramasa kingfish, fregola, pickled artichoke mussels, white wine and garlic cream sauce

VEGETARIAN

Potato gnocchi & wild mushroom fricassee, portobello consomme

White onion and pearl barley risotto, char-grilled pickled artichoke, crispy fried shallots

SWEETS

Chocolate fondant, raspberry compote, mint chocolate tuille

Peanut butter mousse with salted caramel and raspberry sorbet

Apple and rhubarb crumble with cinnamon ice cream

Lemon tart with candied lemon, sesame tuille and earl grey jelly

Vanilla cheesecake with citrus salad, whipped cream and seasonal berries

Cheese plate, a selection of three cheeses from Chef's private selection, quince paste, crackers
Additional \$3 per guest