

Plated Menu

Bread and butter

ENTREE

Prosciutto ham, salumi, saffron poached pear, pickled onions, shaved fennel	\$25.00
Smoked chicken, chorizo, Spanish style dressing, Manchego	\$27.00
Chicken and tarragon roll, green mayonnaise, cucumber & asparagus	\$26.00
Smoked salmon, prawns, celeriac remoulade, crisp sourdough bread	\$28.00
Hiramasa kingfish tartar, boiled egg, salmon roe, lime chili oil	\$28.00
Seared sea scallop, smoked bacon, carrot purée, truffle oil	\$30.00
Wagyu carpaccio, truffle mayo, pickled mushroom, pecorino	\$27.00
Mushroom tart, seasonal mushrooms, rocket, gorgonzola cheese, balsamic (V)	\$26.00
'Niçoise' style salad, green beans, fingerling potato, tomato, artichokes, pickled onions, olives, capers, boiled eggs, herb aioli	\$25.00
Heirloom tomato, asparagus, Persian feta, basil (V)	\$25.00

Main

Blue-eye Travella, spinach & potato purée, baby carrots, bisque (GF)	\$50.00
Pan-seared barramundi, bean ragout, chorizo dressing (GF)	\$49.00
Tasmanian salmon, brandade, garden peas, mint, lemon cream (GF)	\$50.00
Chicken breast, coconut crust, sweet potato, green vegetables, tarragon jus (GF)	\$47.00
Coq au vin, potato, bacon, pearl onions, mushrooms, beanettes, red wine jus (GF)	\$48.00
Roasted spatchcock, broccolini, thyme, garlic potato, natural jus (GF)	\$48.00
Roasted lamb rump, harissa, olive polenta, Mediterranean vegetables	\$49.00
Seared lamb loin, pepitas, ragout of root vegetables, rosemary jus	\$49.00
Grilled sirloin steak, boulangères potato, asparagus, mushrooms & onions, shiraz jus (GF)	\$50.00
Rib eye fillet, mashed potato, carrots & asparagus, mustard jus (GF)	\$50.00
Baked vegetables in butter pastry, lentils, sweet potatoes, mushrooms with tomato chutney (V)	\$46.00
Gnocchi, confit baby vegetables, rich tomato, parmesan cheese (GF)	\$46.00

Dessert

Apple tart, frangipane, almond slivers, vanilla ice cream	\$25.00
Dacquoise, hazelnuts, chocolate ganache, macerated fruits	\$26.00
Crème brûlée, vanilla bean, sweet almond crisp	\$24.00
Sherry trifle with sponge biscuit, custard, cream and poached fruits	\$24.00
Soft pavlova, strawberry, kiwi fruit and passion fruit, double cream	\$23.00
Baked New York cheesecake, seasonal berry compote	\$23.00
Ecuadorian chocolate, milk and white chocolate mousse, raspberry	\$26.00
Tiramisu, espresso coffee, savoiardi biscuit, mascarpone, coffee anglaise	\$26.00
Australian cheese plate, dried fruits and lavosh crackers	\$27.00

Alternate 50/50 Surcharge

One course \$5.00 per person

Two course \$10.00 per person

Three course \$12.00 per person

All plated meals are served with freshly baked bread rolls and butter. Coffee, tea and chocolates to follow.

