

Plated Menu

Bread and butter

Entree

Prosciutto ham, salumi, saffron poached pear, pickled onions, shaved fennel
Smoked chicken, chorizos, Spanish style dressing, Manchego
Chicken and tarragon roll, green mayonnaise, cucumber & asparagus
Smoked salmon, prawns, celeriac remoulade, crisp sour dough bread
Hiramasa kingfish tartar, boiled egg, salmon roe, lime chili oil
Seared sea scallop, smoked bacon, carrot puree, truffle oil
Wagyu carpaccio, truffle mayo, pickled mushroom, pecorino
Mushroom tart, seasonal mushrooms, rocket, gorgonzola cheese, balsamic (V)
Beetroot, baby carrots, almond puree, seaweed mayo, walnuts. (V)
Heirloom tomato, asparagus, Persian feta, basil. (V)

Main

Blue Eye Travella, spinach & potato puree, baby carrots, bisque (GF)
Pan Seared Barramundi, beans ragout, chorizo dressing. (GF)
Tasmanian Salmon, brandade, garden peas, mint, lemon cream (GF)
Chicken Breast, coconut crust, sweet potato, green vegetables, tarragon jus (GF)
Coq au Vin, potato, bacon, pearl onions, mushrooms, beanettes, red wine jus (GF)
Roasted Spatchcock, broccolini, thyme, garlic potato, natural jus (GF)
Roasted Lamb Rump, harissa, olive polenta, Mediterranean vegetables
Seared Lamb Loin, pepitas, ragout of root vegetables, rosemary jus
Grilled Sirloin Steak, bolongeres potato, asparagus, mushrooms & onions, shiraz jus (GF)
Rib Eye Fillet, mashed potato, carrots & asparagus, mustard jus. (GF)
Baked vegetables in butter pastries, lentils, sweet potatoes, mushrooms with tomato chutney (V)
Gnocchi, confit baby vegetables, rich tomato, parmesan cheese. (GF)

Dessert

Apple tart, frangipane, almond slivers, vanilla ice cream
Dacquoise, hazelnuts, chocolate ganache, macerated fruits
Crème brulee, vanilla bean, sweet almond crisp
Sherry trifles, sponge biscuit, custards, cream and poached fruits
Soft pavlova, strawberry, kiwi fruit and passion fruit, double cream
Baked New York cheesecake, seasonal berry compote
Ecuadorian chocolate, milk and white chocolate mousse, raspberry
Tiramisu, espresso coffee, savoiardi biscuit, mascarpone, coffee anglaise
Australian cheese plate, dried fruits and lavosh crackers

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

