

# MENUS



## Mains

5 hour slow cooked beef cheeks with fennel and olive on parmesan and crème fraiche mash and seasonal greens

Snapper saltimbocca with verjuice braised fennel and leek and horseradish aioli

Coriander and coconut crusted salmon with kaffir lime sauce and wilted greens

Grilled chilli and miso salmon with pickled vegetable salad and edamame mash

Pistachio and parmesan crusted lamb rack with roast pumpkin hummus, beetroot puree, minted yoghurt and toasted seed praline

Roasted eye fillet with red wine jus and parsnip puree, roasted baby carrots

Venison loin with cherry sauce, roasted baby carrots, kale and hazelnuts

Jerk Chicken with pineapple and rum salsa, coriander rice and spring slaw

Pork Belly with fennel puree, braised red cabbage and apple & horseradish

## Dessert–

Sticky date pudding with butterscotch sauce and brandy snap

Vanilla bean pannacotta with crispy meringue and berry coulis

Indulgent chocolate mousse cake with berry coulis and vanilla cream

Our famous Tiramisu!

Poached pear tart with pedro ximenez sherry syrup and chai mascarpone

Apple Crumble tart with anglaise and cream

Rhubarb and ginger baked cheesecake with candied rhubarb



Mains - shared dining  
2 meats, 2 sides, seasonal salad  
Dessert - platters of petits four  
**\$65.00 pp**

Breads and dips to start  
Mains - shared dining or individually plated (alternate drop or pre ordered)  
Dessert - alternate drop or platters of petits four  
**\$70.00 pp**

Canapes x 3  
Breads and dips to start  
Mains – Choice of 2 pre-ordered  
Side salad  
Dessert – Choice of 2 pre-ordered  
**\$ 80.00 pp**  
***A la carte order on the night \$90.00pp***

Note: dietary requirements are catered to but we would appreciate advance knowledge.