

ENTREE

King Ora Salmon – fennel puree, pickled heirloom carrots, crisped wakame, watercress (GF)

Beef Carpaccio – red wine pickled onions, pecorino, crisped shallots, radishes, arugula

Venison Tartare – soy mayonnaise, crispbread, pork crackling, toasted walnuts, coral mustard

Confit Duck – frisee, turnips, hazlenuts, pearl barley, sauce chutney (DF, GF)

Escabech of Mackerel – sourdough, shaved fennel, marjoram, olive crumble (DF)

Smoked Duck – beetroot, hazlenuts, radish, sorrel (DF, GF)

Pickled Heirloom Carrots – savoury yeast, salted yoghurt, crisped cavolo nero, compressed cucumber (DF)

MAIN

Pan Seared Blue Nose – jerusalem artichoke puree, edamame, shitake, oxtail sauce (GF)

Confit Pork Belly – cassoulet, fennel, orange, thyme, macadamia crumb (GF)

Crisp Skinned Chicken Breast – parsnip puree, puffed quinoa, broad beans, artichoke chips, jus gras (GF)

Merlot Braised Short Rib – smoked potato puree, speck, caper parsley salad (GF)

Alpine Lamb Rump – butternut squash puree, sautéed spinach, quince gel, crisped kale (GF)

DESSERT

Chocolate Tart - orange anglaise, cherries

Brulee – vanilla, spices, pistachio praline

Citron Tart – spiced syrup, vanilla cream



PETIT FOURS

Mini 'banoffee pies' – sweet pastry case filled with banana cream topped with coffee infused mascarpone

Salted caramel tartlets

Mini Cointreau orange cakes - a dollop of whipped chocolate ganache and crystalised orange zest (:jaffa flavor")

Rose water and raspberry jelly cups - sugared edible flowers

Passion fruit pannacotta shot glasses - set mango jelly

Apple and cinnamon upside down cakes - vanilla thickened cream and salted caramel dehydrated pineapple shards

Seasonal Fruit Tart - sweet Pastry, Frangipani, seasonal fresh Fruit

