

SAMPLE MENU

ON ARRIVAL

GLASS OF NV LOUIS ROEDERER CHAMPAGNE

Reims | France

ENTRÉE

CONFIT PRESSED FREE RANGE THIRLMERE DUCK

Roasted chestnuts, glazed sour cherries, toasted brioche

HOUSEMADE WHIPPED FENNEL RICOTTA

Blood orange, Turkish pistachio, radicchio marmalade, charcoal grissini

CITRUS VODKA CURED HIRAMASA KINGFISH

Baby fennel & cucumber escabeche, green oil, piquillo pepper crisps

FLASH SEARED SCALLOPS

Sumac spiced carrots, pickled organic chickpeas, pomegranate, sun shoots

MAIN

STEAMED BLUE EYE COD

Smoked potato puree, fresh peas, zucchini flowers, black garlic tempura

TWICE COOKED LAMB RUMP

Miso glazed eggplant, roasted shiitake, pickled shimeji, grilled sesame leaf

SLOW ROASTED WAGYU 6+ RIB CAP

Black Beluga lentils, spring onions, caramelised confit fennel

WILD MUSHROOM & SMOKED CORN TORTELLI

White zucchini sauce, summer herbs, leaves and shoots, Reggiano & black pepper.

FOR THE TABLE

BAKED KIPFLER POTATOES *Parsley, caper, shallot*

MARINATED SUMMER GREENS *Mint, crumbled fetta, toasted seeds*

MIXED BABY LEAF SALAD *Lemon, olive oil & chardonnay vinaigrette*

DESSERT

BAKED DARK CHOCOLATE TART

Compressed Strawberries, whiskey gel, clotted cream ice cream,

BLUEBERRY & FRENCH WHITE CHOCOLATE PAVLOVA

Whipped crème fraîche, Panama passionfruit, coconut sorbet

SUMMER FRUITS SALAD

Almond milk sponge, mango & ginger sorbet, mint & ginger syrup

CHEESE PLATE (3)

Ripe Australian cheese, compressed fruit chutney, seeded water crackers