

SAMPLE MENU

ENTRÉE

CAMPARI & BLOOD ORANGE CURED PETUNA OCEAN TROUT

Pickled cucumber, crème fraîche, smoked chilli oil

HAND CRAFTED BURRATA

Radicchio & long pepper marmalade, shaved fennel, pistachio, charcoal grissini

SCALLOP & TIGER PRAWN RAVIOLI

Sugar snaps, snow peas, porcini mushroom & summer shoots

TWICE COOKED TINDER CREEK DUCK

Smoked pancetta, green lentils, parsley, shallot, brioche pangrattato

MAIN

SLOW ROASTED LAMB RUMP

Persian spiced cauliflower, drunken dates, toasted pine nuts, crushed mint

TWICE COOKED PORK BELLY

Maple & burnt apple glaze, slow roasted cardamon carrots

THIRLMERE FARM ROASTED TURKEY

Duck, sage & walnut stuffing, dried cherries, charred piccolino onions

STEAMED SNAPPER FILLET

Caramelised anise, beluga lentils, pickled spring onions

PAN FRIED POTATO & MACADAMIA GNOCCHI

Heirloom zucchini, preserved lemon, Reggiano, black pepper apricot

FOR THE TABLE

STEAMED BROCCOLINI *Grated parmesan, black pepper, lemon olive oil*HEIRLOOM LEAF SALAD *Soft herbs, chardonnay & shallot vinaigrette*ROASTED BABY KIPFLER POTATOES *Confit garlic, parsley, sea salt*

DESSERT

BAKED VALHRONA CHOCOLATE

Sour cherry sorbet, whipped vanilla crème fraîche

NEW SEASON ICED MANGO

Roasted pineapple, passionfruit pavlova

WARM ALMOND NUT BUTTER CAKE

Roasted stone fruit, white chocolate ice cream

CHEF'S SELECTION OF CHEESE

Pressed fig & walnut salamis, vanilla apricots, toasted & baked breads, seeded lavosh