

ON ARRIVAL

GLASS OF NV LOUIS ROEDERER CHAMPAGNE

Reims | France

ENTRÉE

HOT SMOKED WAGYU PASTRAMI

*Soy mustard glazed hispi cabbage, burnt apple miso*

YELLOWFIN TUNA TATAKI & SPANNER CRAB

*Koshihikari rice, young almonds, fermented chilli pepper*

FLASH SEARED SCALLOPS

*Vadouvan spice roasted carrots, tahini, pomegranate, crushed mint oil*

STRACCIATELLA CHEESE

*Roasted tomato fondue, candied baby heirlooms, 50yr balsamic, black olive focaccia*

MAIN

RED MISO BAKED SNAPPER FILLET

*Golden sesame, charred eggplant, white radish, fragrant herbs*

TWICE COOKED BANNOCKBURN CHICKEN

*Marinated spring beans, smoked labneh, grilled apricots*

SLOW ROASTED BLACK OPAL 9+ RUMP

*Confit garlic pressed potato, piccolino onions, oyster mushrooms*

GARDEN PEA & PISTACHIO RAVIOLI

*Reggiano, sugar snaps, sweet Italian treviso, pine nuts*

FOR THE TABLE

BAKED KIPFLER POTATOES *Parmesan & parsley butter*

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

DESSERT

DARK CHOCOLATE & SALTED CARAMEL CRUNCH

*Valrhona 64% Manjari, orange & passionfruit curd*

SUMMER FRUITS PAVLOVA

*White chocolate meringue, strawberry sorbet, whipped vanilla cream*

ICED NEW SEASON MANGO

*Coconut sorbet, mango cream, rock sugar crumble, nitro mango granita*

CHEESE PLATE

*Ripe Australian cheese, compressed fruit chutney, seeded water crackers*