

ON ARRIVAL

GLASS OF NV LOUIS ROEDERER CHAMPAGNE

Reims | France

ENTRÉE

YELLOWFIN TUNA CRUDO

*Yuzushu, furikake, white & purple radish, wakame oil*

MISO GLAZED KING SALMON

*Burnt orange miso marmalade, organic red rice, carrot tapioca crisp*

HAND CRAFTED BURRATA CHEESE

*Marinated heirloom tomatoes, roasted peach, black olive bread*

DUCK & SPICED QUAIL MORTADELLA

*Mustard pickles, green apple, toasted brioche*

MAIN

PAN ROASTED SNAPPER FILLET

*Spring peas, piccolino onions, scallop & vermouth sauce*

SPRING PEA & SMOKED RICOTTA RAVIOLI

*Brassicas, black garlic, parmesan, lemon*

HIBACHI GRILLED BANNOCKBURN CHICKEN BREAST

*Lemon buttered asparagus, zucchini, green olive*

4HR SLOW ROASTED WAGYU RUMP CAP

*Sweet glazed cabbage, roasted mushrooms, smoked onion*

FOR THE TABLE

TWICE COOKED KIPFLER POTATOES *Rosemary sea salt, parmesan & black pepper butter*

MARINATED SPRING VEGETABLE SALAD *Beans, pods & peas, persian feta, herbs & bitter leaves*

DESSERT

ICED MANGO & PASSIONFRUIT PAVLOVA

*Mango sorbet, passionfruit cream, buttermilk meringue*

VALRHONA DARK CHOCOLATE & SALTED CARAMEL TART

*Black cherry & vanilla ripple ice cream*

COCONUT & KARRIF LIME PANNACOTTA

*Caramelised yoghurt, lime jelly, nitro coconut granita*

CHEF CHEESE SELECTION

*Australian artisan cheeses, house made breads, jams & pastes*