

Sample Private Dining Room Menu

To Start

Focaccia, from the wood fired oven, EVOO, balsamic (v)

Warm Olives, smoked Kalamata & green Sicilian (vg, gf, df)

Entree

Heirloom Beetroot Salad,

orange, whipped ricotta & goats' cheese (v, gf)

Zucchini Flower,

filled with scallop mousseline, lightly steamed, citrus beurre blanc (gf, M)

Beef Tartare,

potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)

Terrine,

confit chicken, duck & pistachios, apricot relish & toasted brioche

Main

Tortellini,

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc (M)

Salmon, Lightly Steamed,

with crustacean mousseline encased in zucchini flowers,
creamed potato, Champagne sauce (gf, A)

Chicken Ballotine,

risotto of forest mushroom & Alsace bacon, vermouth cream sauce (gf)

Angus Beef Fillet, Chargrilled,

beef cheek croquette, pommes puree, shallot puree,
sauteed spinach, red wine & shallot jus

Upgrade +\$18

Dessert

Raspberry Souffle, white chocolate sauce (v, gf)

Daniel's Cherries Jubilee (v, gf)

Vanilla Panna Cotta, variations of berries (gf)

Cheese, selection of local & imported cheeses, honeycomb (v)

\$110 Per Person