

Sample 4 Course Menu

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Heirloom Beetroot Salad,

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

Zucchini Flower,

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

Country Terrine,

pickled spring vegetables, tarragon mayonnaise (gf)

Main

Seared Duck Breast,

confit duck leg bonbon, butternut pumpkin puree, pistachios,
spiced blackberry sauce

Ocean Trout,

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

Quail Ballotine,

filled with truffle & chicken farce, 5 spice confit & fried quail legs,
leek & mushroom, parsley puree, chicken jus (gf)

Angus Beef Fillet, Chargrilled,

herb crusted bone marrow, asparagus, potato puree, shallot jus

Upgrade +\$18

Dessert

Strawberries 'Romanoff' (v, gf)

Raspberry Souffle, white chocolate sauce (v, gf)

Vanilla Panna Cotta, variations of berries (gf)

Cheese, selection of local & imported cheeses (v)

\$80 Per Person