



ENTREE

- Risotto Verde, Grilled Prawns, Fennel G/F
- Cheese Soufflé, Beetroot Textures, Macadamia V
- Cured Ocean Trout, pickled cucumber, Smoked Eggplant Puree, buttermilk G/F
- Beef Tartare, Tartare gel, Egg yolk, Potato chip, Radish
- Pate Champagne, Beetroot relish, Pickles, Butter crisp
- Duck Rilette, Cornichons, Toasted artisan bread

MAINS

- Slow cooked lamb rump, Caramelised cauliflower, leeks fondue, Crispy kale, jus G/F
- Roasted porterhouse, Duck fat kipfler potatoes, Pancetta, Peas & béarnaise sauce G/F
- Goulbourn Pork Belly, Carrot butter, Baby leek, Verjuice burre blanc G/F
- Cured salmon, Pearl barley risotto, Mussels, Mustard leaves.
- Confit duck legs, Du-puy lentils, Pickled kohlrabi, Salsa Verde
- Butter poached chicken breast, Black rice, Forest mushroom, Consommé.
- Pan fried gnocchi, Zucchini, Pumpkin puree, Flaked almonds, Meredith goat cheese V



DESSERTS

- Eton mess- lemon curd, coulis, biscuit soil, meringue, crème Chantilly, seasonal berries
- Chocolate Marquise, chocolate soil, caramel popcorn, raspberries, twirl
- Pavlova, pistachio cream, fresh fruits, coulis
- Vanilla Panacotta, compressed fruits, lemon balm
- Strawberry cheesecake, berry compote, sable

SALADS

- Iceberg, rocket, edamame beans, cherry tomatoes, herbs, miso dressing
- Garden salad, herbs, French dressing
- Red oak, frizzle, shaved fennel, zucchini ribbons, shaved pecorino, orange vinaigrette
- Charred broccoli, Quinoa, pomegranate, pepitas, roast pumpkin, pickled onions, parsley, sour cream.
- Kale, red and white quinoa, broccoli florets, orange, kohlrabi, pickled onions, honey and red wine vinaigrette.

FROMAGE

Adelaide Hill Triple Brie, Maffra Reg Gum aged Cheddar, Gippsland blue, Fresh & dried fruits, quince, toasted walnuts, water crackers and lavoush

PRICE, per person

2 Course menu \$44 + GST

3 course menu \$54 + GST

SALAD, add \$7.50 +GST

FROMAGE, add \$12 + GST

Minimum 10 People

All packages are served with crusty artisan bread and butter

G/F- Gluten Free

D/F- Dairy Free

V- Vegetarian

PLEASE NOTE: A Chef is required to cook and present this menu.