

SHARING MENUS

Premium Menu per person **\$115**

Deluxe Menu per person **\$145**

[V] VEGETARIAN [GFO] GLUTEN FREE OPTION



PREMIUM

ENTRÉE

KINGFISH [GFO]

Raw Hiramasa kingfish, yellow witlof, pickled cucumber, horseradish Crème Fraiche

FOCCACIA

Rosemary & sea salt focaccia, whipped ricotta

PROSCIUTTO [GFO]

Culatello Italian prosciutto, slow roasted pear, basil

BEETROOT SALAD

Heirloom Beetroots, Labna, Pomegranate, Ancient Grains, Candy Pistachio, Mint

SIDES

MIXED SALAD

Organic farm leaves, chives, parsley & dijon mustard vinaigrette

ROAST KIPFLER POTATOES

Roast potatoes, rosemary, garlic

MAIN

CHICKEN [GFO]

Roast chicken breast, celery, pickled kohlrabi & radish slaw, pepitas, basil & dijon mustard velouté

MARKET FISH [GFO]

Pan seared ocean trout, finger lime crème fraiche, fennel & herb salad

DESSERT

DAILY PETIT FOURS

Selection of four assorted pieces

DELUXE

ENTRÉE

KINGFISH [GFO]

Raw Hiramasa kingfish, yellow witlof, pickled cucumber, horseradish Crème Fraiche

FOCCACIA

Rosemary & sea salt focaccia, whipped ricotta

PROSCIUTTO [GFO]

Culatello Italian prosciutto, slow roasted pear, basil

BEETROOT SALAD

Heirloom Beetroots, Labna, Pomegranate, Ancient Grains, Candy Pistachio, Mint

SIDES

MIXED SALAD

Organic farm leaves, chives, parsley & dijon mustard vinaigrette

ROAST KIPFLER POTATOES

Roast potatoes, rosemary, garlic

MAIN

CHICKEN [GFO]

Roast chicken breast, celery, pickled kohlrabi & radish slaw, pepitas, basil & dijon mustard velouté

MARKET FISH [GFO]

Pan seared ocean trout, finger lime crème fraiche, fennel & herb salad

BEEF FILLET [GFO]

Eye fillet, onion pearls, red wine jus

DESSERT

DAILY PETIT FOURS

Selection of four assorted pieces

CHEESE SELECTION

Quince paste, grapes, lavosh, fruit loaf