

Plated Lunch & Dinner

Two Course

\$74.00 per person

Entrée + main or main + dessert

Three Course

\$79.50 per person

Entrée + main + dessert

Alternate drop additional \$6.50 per person

Entrée

Heirloom tomato panzanella salad, served with a house made parmesan crisp and a light sherry vinaigrette dressing
V, NF, DF

Oven-roasted chicken caesar salad with an anchovy cream, artisan croutons and a parmesan snow NF

Delicately cured salmon gravlax, served with tender asparagus & fennel salad, wasabi crème and a nori crumb GF,
DF, NF

Air dried prosciutto ham served with succulent char-grilled peaches, shaved ricotta salata, and a rich balsamic glaze
NF

Antipasto platter featuring an assortment of cured meats, marinated seasonal vegetables, creamy bocconcini and a
crisp grissini NF

Main

Roasted cauliflower steak on a bed of creamy hummus, vibrant salsa verde and a crispy chickpea granola GF, VG, DF

Pan-seared humpty doo barramundi fillet resting on a creamy celeriac puree, dressed with a zesty spicy gremolata NF

Slow cooked confit chicken maryland with a shredded savoy cabbage, velvety carrot puree, and a robust chicken
reduction NF

Parwan valley herb crusted lamb loin, succulent asparagus, spearmint & pea-infused quinoa with a rich lamb jus NF

Beef striploin with a balsamic glazed beetroot puree, crispy polenta croquette, finished with a green peppercorn jus NF

All mains served with roasted chat potatoes lightly sprinkled with black sea salt to the table

Dessert

Peanut & banana tart, with a peanut brittle and velvety chantilly cream V, GF

White chocolate mousse with lemon curd, a light chiffon sponge, seasonal berries and a pistachio twig GF

Black sesame cheesecake with mandarin segments, popping butter crumble and a crispy sesame tuille GF, NF, V

Deconstructed eaton mess, a fresh seasonal fruit salad on a bed of fluffy meringue surrounded by luscious coconut
cream GF, V, NF, DF