

Entrée – \$21

Beef wonton stack with micro herb salad, oyster mushrooms and sesame soy reduction

Yabbie and soy chicken ravioli with tamarind, mango coulis and chilli oil

Crab and lobster tian with roasted capsicum, avocado, caviar and saffron cream

Marinated quail with orange and grapefruit citrus salad with avocado oil

Sashimi of yellow fin tuna served on seaweed salad with soy reduction and Japanese mayonnaise

Slow cooked pork belly with baked polenta poached pear and hazelnut salsa

Main – \$36

Dukkah crusted Atlantic salmon, on saffron garlic mash with yoghurt dressing

Poached fillet of lamb with seasoned potatoes, summer vegetables and minted broth

Eye fillet resting on sweet potato braise with Asian greens finished with a hoisin glaze

Baked risotto with roast pumpkin, wood ear mushrooms and Persian fetta on a warm butter bean pepper salad (v)

Organic corn fed chicken breast with mélange of baby roasted vegetables finished a lemon buerre blanc

Duck confit with lime mash, bok choy and vanilla bean jus

Dessert – \$18

Kahlua espresso brulee with pistachio biscotti, double cream and chocolate shooter

Ginger tea poached pears with spiced stock syrup, sliced orange and vanilla bean cream

Peach and almond tart macerated strawberries with honey yoghurt

Chocolate taste plate with Belgian dark liqueur shot, white chocolate Malibu mousse and death by chocolate torte

Cheese plate with local and imported cheeses with spiced apple paste, lavosh and muscatels

