

## Intimate Dining

Minimum of 8 guests

### 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  
Zabaglione with a duo of raspberries and strawberries in a martini glass  
Cheese plate with local and imported cheeses with spiced apple paste, lavosh and muscatels

