

ENTREE - Choose From

Foie Gras parfait, sweet and salty raisins, pistachio with toasted brioche

Pork belly, sautéed wild mushrooms, scallops and sauternes jus

Mini bruschetta, marinated peppers, capers, baffalo mozzarella,
basil and parsley

MAINS - Choose From

Beef cheek, Paris mash, truffle peas, roasted heritage carrots and pinenut gremolata

Mulloway fillet, almond puree, vegetable sauce vierge, olives and grapes

Pumpkin and ricotta cannelloni with burnt butter and crispy sage

DESSERT - Choose From

Delice au chocolate, hazelnut praline, freeze dried mandarin, fresh berries and hazelnut ice cream

Crème renverse with ginger biscuit crumb

Adults \$59

Kids10years under \$20

Choice of
Fish and Chips or Pasta Napoli
Ice cream selection



*This menu is subject to change *Please advise dietary requirements 7 days before the event