

# LUNCH & DINNER MENUS

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## ANTIPASTO PLATTERS

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Charcuterie selection of cold cut meats, white anchovies

Sweet potato & baby spinach frittata (gf) (v), mushroom and pinenut arancini (v)

Bocconcini and cherry tomato salad (gf) (v), chilli & garlic olives (gf) (v) Grissini, sliced ciabatta

**\$18.00 per person**

## ENTRÉE

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Pumpkin and coconut soup, coriander, sesame seeds, fried onions (gf) (v)

Spinach and ricotta cannelloni, parmesan & rocket salad (v)

Potato gnocchi truffle mushroom, asparagus, cream (v)

Casarecce, beef ragu, parmesan, fried sage

Mushroom medley, sprouts and lentils, goat's cheese, baby spinach (v) (gf)

Twice cooked blue cheese soufflé, apple, celery and walnut salad (v)

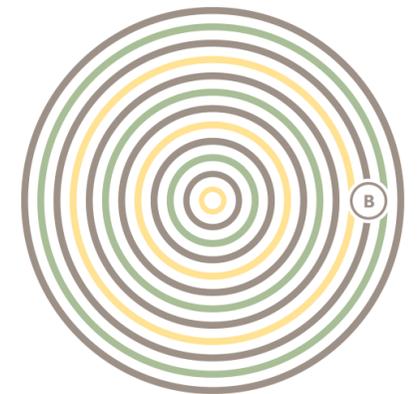
Seared yellowfin tuna, avocado, pickled cucumber, tomato aioli (gf)

Confit ocean trout, beetroot, fennel, quinoa (gf)

Chicken ballottine, bacon crumb, parmesan, gribeche

Smoked duck breast, pickled beetroot, endive and walnut salad (gf)

Asian spiced pork belly, bean sprouts, paw paw, sweet fish sauce (gf)



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## MAIN COURSE SELECTION

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- Pan seared Atlantic salmon, cauliflower, radicchio, citrus pangrattato\* (gf)
- Turmeric scented chicken breast, roast pumpkin, black rice, pearl barley, lemon aioli\*
- Beef eye fillet, beef short rib, golden beets, braised leek (gf)
- Scotch fillet mignon, Lyonnaise potato, grilled truss tomato, green beans, roast shallot jus (gf)
- Shiraz braised beef cheeks, potato mash, mushroom, shallots\* (gf)
- Braised lamb shank, rosemary polenta, semi dried tomato, mushrooms (gf)
- Sumac lamb rack, braised shoulder, chickpeas, harissa eggplant (gf)
- Confit duck leg, parsnip puree, Puy lentil ragout (gf)
- Butternut pumpkin and portobello mushroom, caramelised onion tart, buerre noisette (v)

## ALL MAIN COURSES SERVED WITH

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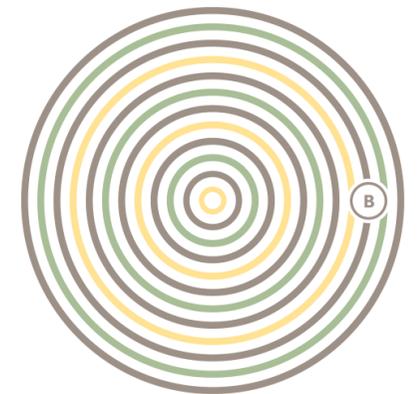
- Fresh garden salad, honey mustard dressing, root vegetable crisps
- Sourdough rolls and butter medallions

## SHARED PLATTER\*

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+ \$8 PER PERSON

Select 2 of above Main Course menu choices to be served as shared platters on each table



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## DESSERT

Chocolate mousse torte, macerated blueberries, double cream, candied hazelnut

Cointreau pannacotta, pistachio praline, blood orange syrup

Shiraz poached pear, honey vanilla mascarpone, walnut praline

Lemon and lime curd tart, Italian meringue, passionfruit sauce

Sticky date pudding, macerated dates, butterscotch sauce, double cream

Orange and almond flourless cake, cinnamon yoghurt, orange and marmalade syrup (gf)

Cheese platters- Australian regional cheese platter date and walnut bread, muscatel and caramelised figs

Sweet treats platters – Lemon curd tart and Italian meringue, ricotta pistachio cannoli, chocolate and salted caramel tart

## ALL MEALS INCLUDE

Vittoria coffee, Twinings tea, Haigh's chocolate squares

## MENU OPTIONS

2 Courses		\$55 per person
3 Courses		\$75 per person
Choice mains	per choice	+\$10 per person
Choice entrée or dessert	per choice	+\$8 per person
Alternate	per choice	+\$5 per person
Shared Platters (choice of 2)		+\$8 per person
Children's meals – under 10 years		\$45 per person (includes main course, dessert and beverages)

