



entree

- Fresh king prawns on a pancetta and avocado stack with a champagne and chervil dressing
- Smoked fresh water Nundle trout with a nicoise salsa
- Tartare of tuna with goats cheese mirin and soy dressing
- Carpaccio of veal fillet, baby cress and chervil salad with a dijon dressing
- Grilled boneless quail with baked sage, parmesan gnocchi and wild rocket
- Pan seared polenta with saute mushroom ragout, garlic cream and crispy pancetta
- Soy and ginger braised duck with gai lan, rice wine and oyster sauce
- Cheviche of blue eyed cod, pawpaw and pickled cucumber with a gin and lime dressing
- Roast organic chicken terrine with a baby herb salad and skordalia sauce
- Seared scallops and avocado tartare with crispy noodles and a citrus infused tumeric oil
- Thai king prawn salad with a lime, tomato and chilli chutney
- Confit of duck with snake bean and beetroot salad



main

- Char grilled basil and lemon spatchcock on roasted kipfler potatoes and wilted sorrel
- Red snapper on bell peppers, chickpeas, olives and capers with a dill salsa verde
- Corn fed chicken on a ragout of oriental mushroom linguine
- Medallions of beef fillet on a wild mushroom and asparagus risotto
- Double lamb cutlets with marinated fetta, french beans and mustard cream
- Eye fillet with polenta, roasted garlic and braised radicchio
- Slow roasted pork fillet with braised red cabbage, bacon and apple puree
- Grilled ocean trout on caponata and toasted pancetta with a chive and lemon oil
- Confit of duck, steamed bok choy and asparagus on a star anise and plum sauce
- Corn fed chicken on a mushroom and sweet pea risotto
- Baked fillet of veal wrapped in pancetta and duck liver pate on potato fonduta



dessert

- Pear tart tatin with vanilla bean ice cream and toffee syrup
- Bitter chocolate torte with double cream
- Tiramisu with a frangelico cream
- Banana and white chocolate pudding on caramel sauce
- Raspberry cheesecake with a wild berry coulis
- Latte brulee with a compote of seasonal berries
- Orange and dark chocolate praline semifreddo
- Selection of premium Australian cheese with carved fresh fruit
- Lime tart with king island cream and seasonal berries
- Hazelnut panna cotta with seville orange syrup