

A la carte (modern Australian) menu (choose from the different options)



Spring and summer entrees

Kataifi-wrapped prawns with orange and watercress salad and pomegranate molasses

Slow-roasted tomatoes with Persian feta, pesto and balsamic reduction (v, gf)

Salad of spiced duck with caramelised pear, rocket and candied ginger (gf)

Kingfish ceviche with avocado puree, tomato salsa, finger limes and sweet potato crisps (gf)

Beetroot and goats' cheese tartlet with caramelised onion and summer salad (v)

Tomato tarte tatin with asparagus, basil, and chilli olive tapenade (v)

Spring and summer mains

Basil-infused salmon with roasted capsicum coulis and burnt rocket butter (gf)

Barramundi fillet with citrus and watercress salad, and potato crisps (gf)

Chicken breast stuffed with sweet potato skodalia, asparagus and orange beurre blanc (gf)

Cured duck with summer fruits, asparagus spears and spiced mash (gf)

Spice-scented lamb, pink grapefruit, avocado and pomegranate salad, and cardamon pilaf (gf)

Mediterranean vegetable stack with fried haloumi, basil pesto and balsamic reduction (v, gf)

Potato, pea and mint timbale with a rich romesco sauce and crispy polenta (v)

Spring and summer desserts

Passionfruit mascarpone on tuile with raspberries and chocolate shards
Lemon posset with fresh summer berries and palmieres
Peaches poached in vanilla syrup with ginger wafers and spiced pannacotta
Caramelised pineapple tarte tatin with banana split
Raspberries millefeuille with white chocolate ganache
Plum clafoutis with brandy cream and praline sprinkles

Autumn and winter entrees

Wild mushroom and walnut tartlet with blue cheese sabayon (v)
Chargrilled gremolata king prawns with turmeric emulsion, sweet potato chips, and parsley oil (gf)
Deep-fried spiced quail on wild rice with watercress and lemon pepper dressing (gf)
Twice-cooked 3 cheese soufflé with saltbush tomatoes and green pea emulsion (v, gf)
Seafood bisque with saffron mayonnaise and sourdough bruschetta
Spinach roulade, ricotta and parmesan filling, wild mushroom ragout, rich tomato sauce (v)
Potato and herb gnocchi with cauliflower cream, toasted almonds and winter greens (v)

Autumn and winter mains

Pan fried ocean trout with oyster mushrooms, baby bok choy and soy beurre blanc
Chicken breast stuffed with Persian fetta, confit potatoes and saffron sauce
Lamb en croute with garlic mash, vegetables and a rich burgundy jus
Proscuitto-wrapped fillet of beef on truffle mash with winter vegetables and bernaise sauce
Orange-glazed, cured breast of duck, pommegaufrettes, honey-carrots, citrus jus
Aubergine and parmesan tarte tatin with sweet potato skodalia and winter greens (v)

Autumn and winter desserts

Spiced pannacotta with poached quince and almond macaroons (gf)
Crème-de-menthe macarons with chocolate mousse and espresso granita
Meringue suspiros with spiced blueberry compote and lemon bavaroise (gf)
Chocolate hazelnut torte with ganache, crème Chantilly, and chocolate-coated strawberries
Rhubarb and sour cream tartlet, vanilla mascarpone, almond praline
Citrus tarte with passionfruit sauce and raspberry coulis

2 courses \$55 per person

3 courses \$68 per person