



Plated Menus

\$55 PER PERSON 2 COURSE • \$65 PER PERSON 3 COURSE

COLD ENTRÉE

- Taste of New South Wales – Eastern King prawns, blue swimmer crab mousse, oysters from Batemans Bay, grilled hot yellow tail kingfish, fennel remoulade GF
- Batemans Bay prawns, tarragon, radish, shaved radicchio, cucumber, tomato consommé GF
- Poached chicken, herb emulsion, burnt broccoli, crispy kale and hazelnut GF
- Pressed confit of duck, roasted apple puree, rye and sorrel
- Glazed kabocha pumpkin, lentil tabbouleh, hummus, radish and roast chickpeas V GF
- Sesame-roasted Dutch carrot, sunflower seed pesto, soft curd, hazelnut gremolata, roast chickpeas V GF

HOT ENTRÉE

- Crispy skinned ocean trout, sweet carrot puree, aromatic quinoa, chilli and mint verde GF
- Chargrilled Cone Bay barramundi, curry leaf prawns, snake beans, yellow curry sauce GF
- Tea-smoked duck breast, rocket, roasted pear and kimchi puree, kohlrabi GF
- Harissa seared lamb loin, labna, herbed barley, chickpeas
- Braised pork belly, white bean puree, roasted fennel, chorizo crumb GF
- Roasted cauliflower and butternut squash salad with coconut, lime dressing V GF

MAINS - FROM THE LAND

POULTRY

- Chicken pot au feu, heirloom carrots, baby vegetables, potato puree, tarragon broth GF
- Crispy-skinned chicken breast, sweet potato puree, braised kale, charred baby leeks, roasted tomato jus GF
- Five spice confit of duck leg, wilted rocket and pear, sticky rice, honey soy glaze GF

LAMB

- Herb-crusting lamb rack with pulled shoulder, skordalia, roasted beets, garlic-fried beans, pumpkin crisps, pinot jus GF
- Rosemary-dusted saddle of lamb with butter poached kipflers, roasted vine-ripened tomato, minted pea puree, pan jus GF
- Slow-cooked lamb shank, roasted pumpkin and morel polenta, gremolata and Madeira glaze GF

BEEF

- Roasted beef tenderloin, mushroom duxelles mash, wilted spinach, blistered tomatoes, horseradish jus GF
- Oven-roasted fillet of beef and smoked brisket, rustic fondant potato, grilled asparagus, red vinegar carrot puree, pancetta crisp, bourbon-infused jus GF
- Braised beef cheek, gratin potatoes, grilled root vegetables and black pepper sauce GF

VEGETARIAN

- Caramelised pumpkin, chargrilled broccolini, roasted beets, asparagus, white bean puree, rocket pesto V GF
- House-made potato gnocchi with shiitake mushroom medley, garden peas, heirloom tomato and light gorgonzola cream V
- Baked eggplant with quinoa, charred radicchio, white zucchini, zesty yoghurt V GF

MAINS - FROM THE SEA

- Chermoula steamed Hiramasa kingfish, broccolini, bok choy, tom yum broth, crispy rice noodles GF
- Cone Bay barramundi, carrot, orange and saffron puree, grilled artichokes, olive soil GF
- Grilled Huon salmon fillet, roasted pumpkin, burnt asparagus, balsamic onions, goat's curd GF

DESSERT SELECTION

- Pear and almond frangipane tart, caramel ice cream
- Baked chocolate tart, fresh raspberries, Chantilly cream
- Cheese plate, soft/blue/cheddar lavosh
- Hazelnut chocolate bar, raspberry compote, chocolate sauce
- Flourless orange cake, rose cream and candied pistachios
- Sticky date pudding, toffee sauce, cream
- Pavlova, mixed berries, mascarpone cream, passionfruit
- Classic Tiramisu
- Apple and rhubarb crumble, crème fraiche ice cream

ADD GRAZING STATION \$15 PER PERSON

*ADD PRE-DINNER CHEF'S SELECTION
CANAPÉS \$10 PER PERSON*