

Group Menu \$95 per person

starters

Grilled Hiramasa Kingfish
Fresh Peas, Pea Mousse & Air Dried Chorizo
or
Citrus Cured New Zealand King Salmon
Baby Fennel Salad, Grapefruit Vinaigrette
or
Carpaccio of Hot Smoked Wagyu Beef
Soft Boiled Quail Egg, Pickled White Asparagus

main course

Braised Leather Jacket Fillets
Abalone, Duck Broth & Shitake Mushrooms
or
Pan Fried Ulladulla Mahi Mahi Fillet
Sweet Corn Veloute, Mussels, Garlic & Parsley
or
Slow Cooked Shoulder of Cowra Lamb
Eggplant Puree, Toasted Quinoa & Olives

Served with Mixed Leaf Salad and Hand Cut Chips

dessert or cheese

Chocolate & Prune Tart
Coffee Ice Cream
or
Vanilla Rice Pudding
Roast Rhubarb, Berries & Jam Doughnut
or
Pyengana Cheddar, Stilton Bishop Cropwell Blue

Coffee, Tea or Herbal Infusion with Petit Fours