

Menu One

\$70 per Guest

(Available January to October Only, Not Available on Public Holidays)

entrée

a share plate consisting of:

san daniele prosciutto, grissini

locally produced smoked salmon rilette, pickled fennel

fried clarence river calamari, rocket, garlic aioli

pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons

oven roasted tiger flathead, carrot and cumin puree, king prawn, pickled carrot, prosciutto and baby coriander salad

crispy skin ocean trout, seared calamari, zucchini flowers, heirloom tomatoes, and caper vinaigrette

char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic

spaghetti of heirloom tomatoes, zucchini flowers, olives and basil

all mains served with a mixed leaf salad and hand cut chips



Chef: Daniel Hughes

(Available Monday to Thursday Only, Not Available on Public Holidays)
menus are subject to change due to availability of seasonal produce

Menu Two

\$80 per Guest

(Available Monday to Thursday Only, Not Available on Public Holidays)

entrée

a share plate consisting of:

san danielle prosciutto, grissini

locally produced smoked salmon rilette, pickled fennel

fried clarence river calamari, rocket, garlic aioli

pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons

oven roasted tiger flathead, carrot and cumin puree, king prawn, pickled carrot, prosciutto and baby coriander salad

crispy skin ocean trout, seared calamari, zucchini flowers, heirloom tomatoes, and caper vinaigrette

char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic

spaghetti of heirloom tomatoes, zucchini flowers, olives and basil

all mains served with a mixed leaf salad and hand cut chips

dessert

dessert tasting platter



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Menu Three
\$90 per Guest

entrée

a share plate consisting of:

san daniele prosciutto, grissini
locally produced smoked salmon rilette, pickled fennel
fried clarence river calamari, rocket, garlic aioli
pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted tiger flathead, carrot and cumin puree, king prawn, pickled carrot, prosciutto and
baby coriander salad

crispy skin ocean trout, seared calamari, zucchini flowers, heirloom tomatoes, and caper vinaigrette
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, zucchini flowers, olives and basil

all mains served with a mixed leaf salad and hand cut chips

dessert

amaretto pannacotta, poached amarena cherries, white chocolate and ginger bread soil
vanilla mousse, mango jelly and almond meringue slice with coconut sorbet
amedei milk chocolate parfait, passionfruit brulée and vanilla bean ice cream
a selection of local and imported cheeses



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Menu Four

\$98 per Guest

entrée

a selection of sydney rock and pacific oysters natural
fried clarence river calamari, rocket, aioli and lemon
n.t. black figs, woodside goats cheese, chive and hazelnut cannelloni, rocket and balsamic
seared atlantic scallops, pancetta, chardonnay vinegar, green pea, mint and eschallot salad
spaghetti of hand picked alaskan king crab meat, garlic, chilli, white wine and grape tomato

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted tiger flathead, carrot and cumin puree, king prawn, pickled carrot, prosciutto and
baby coriander salad
crispy skin ocean trout, seared calamari, zucchini flowers, heirloom tomatoes, and caper vinaigrette
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, zucchini flowers, olives and basil

all mains served with a mixed leaf salad and hand cut chips

dessert

amaretto pannacotta, poached amarena cherries, white chocolate and ginger bread soil
vanilla mousse, mango jelly and almond meringue slice with coconut sorbet
amedei milk chocolate parfait, passionfruit brulée and vanilla bean ice cream
a selection of local and imported cheeses



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Supplements

Supplements can be added to the menu options above. Please speak with the events manager if you have any questions about these options.

grilled tasmanian rock lobster, tomato, garlic, chilli and basil
\$70 per guest

steamed n.t mud crab, garlic, bottarga and lemon butter
\$50 per guest

manta 'angel' chips with truffle oil and parmesan
\$15.50 per serving

grilled whole yamba king prawns, parsley, garlic and olive oil
\$49 per half kilo or \$98 per kilo

freshly shucked sydney rock and pacific oysters
\$25 per half dozen or 49 per dozen

raw tasting plate
\$38 per serving



Chef: Daniel Hughes