

entrees

smoked ocean trout with king prawn remoulade, avocado, capers and quail eggs

tortellini of goats cheese, porcini mushrooms, truffle cream and thyme brown butter

grilled cotechino with braised lentils, smoked bacon and onion jam

potato and parmesan gnocchi with wagyu, cabbage, speck, peas and reggiano

prosciutto, rocket and pear salad, woodside goats curd, hazelnuts and banyuls vinegar

mains

roasted duck breast and steamed pudding, parsnip puree, silverbeet and cherries

wood roasted barramundi and sea scallops with celeriac puree, garlic spinach and soft leeks

seared tuna with chive and caper mash, salsa verde, shaved fennel and radish salad

aged angus beef fillet, mushroom and stilton gratin, rosemary potato and horseradish cream

buffalo mozzarella and mushroom tart, roasted shallots, rocket and truffle pecorino

sides

leaf salad

french fries

desserts

honey & yoghurt panna cotta, rose scented strawberry soup, roasted rhubarbs & kataifi pastry

ivory chocolate mousse with pistachio sponge, oranges and passion fruit sorbet

peanut and cinnamon baklava with a saffron poached pear and ruby grapefruit sorbet

cheese board – a selection of fine cheeses