

Chef's Selection Three Course Menu

Sample Menu

Entree

Mount Alpine King Salmon, Baby Beets, Pickled Fennel,
Green Apple and Horseradish.

Caramelised Pork Belly, Green Papaya, Chilli and Peanut Salad, Nam Jim.

Kingfish Sashimi, Coconut, Thai Basil,
Green Chilli and Finger Lime, Nuoc Cham.

Grilled Halloumi, Charred Asparagus, Quinoa Tabbouleh,
Watercress and Pomegranate.

Main Course

Char Grilled Scotch Fillet, Roast Fingerling Potatoes, Café de Paris Butter.

Roast Snapper Fillet, Chorizo, Octopus, Smoked Tomato and Capsicum Fregola,
Romesco Sauce.

Pan Fried Saffron Gnocchi, Prawn Cutlets, Broad Beans, Basil, Roast Tomatoes.

Goat Tagine – Slow Cooked Goat Shoulder, Cumin and Coriander,
Eggplant, Dates and Citrus Cous-Cous.

Dessert

Pavlova with Passionfruit Curd and Pure Cream.

Chocolate and Hazelnut Fondant, Hazelnut Ice Cream.

Sheep's Milk Parfait, Citrus Prunes, Pumpkin Seeds,
Currant and Rosemary Granola.

A Selection of Australian and Imported Cheese.

This is an indication of the Variety and Style of the Menu we will be offering.