

3 COURSE MENU

Canapé on arrival \$12 EXTRA

Rosti, egg, pea
Toasted corn tart

House made Brioche

Caramelised onion butter

ENTREES

Beetroot, goats curd

Beetroot dressing, salt baked beetroot, toasted walnut

Confit pork belly

Cauliflower, roasted grape, cabbage

Kingfish ceviche

Aged kingfish, house dried tomato,
macadamia

Steak Tartare

Parisian dressing, crouton, egg yolk jam,
pecorino

MAIN COURSE

Roasted Barramundi

Roasted peppers, tomato, caper, fennel

Lamb back strap

Charred greens, confit onion, pea, asparagus

Mushroom truffle risotto

Black truffle, confit mushroom

350g Black Angus striploin

Black Angus MB4+ with truffle fries

DESSERT

Chocolate layered cake

Coffee, dulce leche

Cremè caramel

Peach ice-cream, vanilla Genoise

\$119 per guest