

# Dinner Menu

## Canapés

Chef's selection of two canapés served during pre-dinner drinks to compliment your menu selection

## Entrée

**Please select one of the following**

Ocean trout tartare with avocado, shiso and grapefruit vinaigrette (gf, df, nf)

Cured Spencer Gulf hiramasa kingfish with coconut gel, freeze dried mandarin, herbs and flowers (gf, df, nf)

Seared scallops and king brown mushrooms with sweet corn, chorizo and coriander emulsion (gf, df, nf)

Meredith goat's cheese panna cotta with variations of beetroot, walnut crisps and candied walnuts (veg)

Duck liver parfait with preserved young figs, port gel and spiced bread wafer (nf)

Roasted pork belly satay with cucumber and radish pickle and chilli salt (gf, df)

Green pea and spinach risotto with lemon, fried morcilla and crisp artichoke (gf, nf)

Ravioli of veal and caramelised onion with Pedro Ximenez macerated raisins, confit shallot and sage (nf)

## Main

**Please select two of the following to be served alternately**

Seared King Ora salmon with toasted bagel consommé and grilled lettuce, chive oil, crème fraiche and salmon caviar (nf)

Sustainably farmed barramundi with chorizo and mussel ragu, white beans and gremolata (gf, nf, df)

Corn fed chicken with smoked potato and garlic puree, pea and horseradish sauce, garlic chips and chicken skin crumbs (gf)

Salt baked lamb rack with seared mushrooms, mushroom panna cotta and pearl barley (nf)

Lamb loin with eggplant puree and sheep's milk yoghurt, harissa roasted eggplant and Moroccan spiced lamb jus (gf, nf)

Glazed duck breast with spiced plum puree and textures of rhubarb, oat and parsnip crumble (nf)

Slow braised beef cheek with onion soubise, glazed shallot and smoked leek, onion ash (gf, nf)

Blackened beef tenderloin with houses of parliament sauce, celeriac two ways and watercress (gf, nf)

## Complimentary Sides

Dressed salad leaves with lemon vinaigrette (vegan, gf, nf, df)

Crispy fried potatoes with smoked salt and truffled aioli (veg, n/f)

## Dessert

**Please select one of the following**

Baked meringue with mixed berry compote and yoghurt cream, lemon myrtle jelly and feijoa gel (gf, nf)

Warm chocolate cake with caramelised pears and almond streusel, crème fraiche ice cream and cardamom caramel

Vanilla scented crème caramel with poached apple and rhubarb, figs and cider compressed granny smith apple (gf, nf)

Red velvet swiss roll with cream cheese and strawberry salad, strawberry reduction and Sichuan pepper meringue (nf)

Lemon curd tart with mascarpone, glaze and candied fruits (nf)

Pistachio marzipan, ricotta and preserved fruit cassata with milk and dark chocolate whipped ganache and snow sugar

Orange and lemon semolina cake with citrus salad and white sesame diplomat cream, pistachio and basil

Sweet spiced tiramisu with crisp chocolate pearls and crunchy gingerbread biscuits (nf)

## Additional Sides **\$2.50 per person per side**

Patatas bravas, crispy fried potatoes with spiced salsa and chipotle aioli (veg, gf, nf, df)

Iceberg and apple salad with wakame, green beans and ponzu vinaigrette (vegan, gf, nf, df)

Roasted heirloom vegetables with thyme and cider butter glaze (veg, gf, nf)

Steamed greens with smoked almonds, anchovy butter and grilled lemon (veg, gf)

Kale, pumpkin and pancetta salad with bitter leaves and cabernet sauvignon dressing (gf, nf, df)

Fennel, grapefruit and endive salad with olives and herbs (vegan, gf, nf, df)

Asparagus steeped in dashi with cured egg yolk and furikake (veg, gf, nf, df)