



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

Kingfish crudo, pickled cherries, cucumber, horseradish crème fraiche, almonds, verbena vinaigrette (gf)

Burrata, smoked ham hock, brioche, spinach and roasted garlic velouté (nf)

Seared scallops, bacon XO, corn, bacon dashi (gf, nf)

Casunziei All'Ampezzana, beetroot filled pasta, roasted beetroot, walnuts, rocket, fig (vegan, df)

Duck and porcini ravioli, cauliflower cream, macerated golden raisins, duck and port jus, parmesan (nf)

Lobster and prawn ravioli, saffron bisque, black garlic powder, cured egg yolk, shellfish oil (nf)

MS9+ wagyu bresaola, quark, roasted pear, juniper, wild herbs (gf, nf)

Western Plains pork, peanut and chilli crunch, steamed egg custard, spring onion (gf, df)

MAIN

Please select two of the following to be served alternately

Achiote spiced spatchcock, white polenta, pastel de choclo, corn pudding, chorizo, confit shallot, English spinach (gf, nf)

Ora king salmon, prawns, charred bok choy, tom yum (gf, nf, df)

Grilled barramundi, torched lardo, mushrooms, hazelnut, bone sauce, onion ash (gf, df)

Hay smoked duck breast, miso butternut pumpkin, bitter leaves, sage, truffle jus gras (gf, nf)

Western Plains pork belly, silken tofu, rice noodle, shiitake, smoked pork broth, chilli (nf, df)

Pastrami spiced Sher Wagyu MS9+ brisket, baby winter vegetables, remoulade, carrot kosho puree, honey glaze (gf, nf)

Lamb loin, parsnip cream, peas, broad beans, mint, ricotta salata, olive caramel (gf, nf)

Sher Wagyu MS8-9 rostbiff, celeriac, roasted onion, pomme frites, black garlic, bearnaise, sauce au poivre (gf, nf)

Complimentary Sides

Steamed potatoes, herb and mustard butter (veg, gf, nf)

Green salad, charred cucumber dressing (vegan, gf, nf, df)

PLAZA
BALLROOM


DESSERT

Please select one of the following

Lemon and yuzu tart, orange and poppyseed cake, olive oil curd, basil Chantilly (veg, nf)

William's pear and buttermilk bavarois, dark chocolate ganache, pear, chocolate soil (nf)

Mascarpone mousse, coffee sauce, milk chocolate ganache, dark chocolate shavings (nf)

Dark chocolate cake, chocolate crème anglaise, salted caramel gelato, cocoa nib tuile (veg, nf)

Bay leaf crème caramel, vanilla poached apple, rhubarb, smoked walnuts (gf)

Poached meringue, lemon cream, strawberry and lychee salad, lemon verbena, strawberry concentrate (veg, gf, nf)

Basque cheesecake, raspberry gel, caramelised rice crispy, berries, lemon balm (veg, gf, nf)

Sticky date pudding, dark muscovado butterscotch sauce, coconut sorbet, orange, roasted coconut (veg, nf)

TEA AND COFFEE

Freshly brewed tea & coffee served with homemade petit fours

ADDITIONAL SIDES

Crispy fried potatoes, lemon, fetta, dill (gf, nf)

Radicchio & endive agrodolce, raisins, parsley (vegan, gf, nf, df)

Ancient grains, pomegranate, goat cheese, sweet and sour dressing (veg, gf, nf)

Pumpkin, chickpea, hummus, L'Artisan haloumi (veg, gf, nf)

Roasted eggplant & button mushrooms, pine nuts, caramelised onion dressing (vegan, gf, nf, df)

Roasted carrots, vadouvan, labna, fried curry leaves (veg, gf, nf)