

# Sample Dinner Menu

## CANAPÉ

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

## ENTRÉE

Please select one of the following

Goats cheese salad, beetroot, blackberry, smoked honey, rhubarb, wattleseed, lavosh (veg, nf)

Smoked salmon salad, horseradish crème fraiche, peas, kaiserfleisch, puffed grains, lemon (gf, nf)

Spencer Gulf kingfish tiradito, aji amarillo, tiger's milk, glazed sweet potato, corn, sea succulents (gf, nf, df)

Prawn chawanmushi, lup cheong, black vinegar, spring onion, chilli (nf, df)

Agnolotti del plin, veal and pork filled pasta, chestnut, mushrooms, sage, porcini consommé

Culurgiones, white passata, lardo, tomato oil, basil, pecorino (nf)

Wagyu siu mai, pickled kohlrabi, gingered dashi, salmon caviar (nf)

Sher Wagyu beef bresaola, stracciatella, truffled peach, asparagus, smoked egg yolk, truffled vinaigrette (nf)

## MAIN

Please select two of the following to be served alternately

Koji brined chicken breast, ajo blanco, cherry tomatoes, Pedro Ximénez tomato vinaigrette, basil and zucchini puree (gf)

Miso and ginger braised pork, whipped tofu, shiitake, rice noodle, smoked pork jus, crispy yuba (nf, df)

Sustainably farmed Infinity Blue Daintree Barramundi, grilled sugar loaf, cabbage and brown butter emulsion, mussel purée, bone sauce (gf, nf)

Ora King Salmon, prawns, charred bok choy, roasted eggplant, coconut laksa, sambal (gf, nf, df)

Red gum smoked duck breast, celeriac and macadamia cream, duck merguez, lemon myrtle, Davidson plum jam, toasted malt (gf)

Spring lamb, pea puree, baby vegetables, sheep milk yoghurt, fermented garlic, olive jus, salt bush (gf, nf)

Pastrami spiced Sher Wagyu brisket, red cabbage purée, pickled mustard seeds, remoulade, burnt ends XO, coffee jus (gf, nf, df)

Sher Wagyu rostbiff, cauliflower puree, black garlic emulsion, Yorkshire pudding, roasted onion (nf)

### Complimentary sides

Salad leaves, radish, cucumber, raspberry vinaigrette (vegan, gf, nf, df)

Steamed potatoes, black olive butter, parsley (veg, gf, nf)

## DESSERT

Please select one of the following

Caramel white chocolate ice cream sandwich, milk chocolate ganache, honeycomb, cocoa nibs (veg, nf)

Rosewater semolina cake, compressed watermelon, honey yoghurt, hibiscus flower reduction (veg)

Coconut impossible pie, vanilla crème diplomat, white chocolate, passionfruit (veg, nf)

Black Forest Éclair; dark chocolate crème patissière, sour cherry compote, Chantilly cream, dark chocolate shavings (veg, nf)

Peach frangipane tart, raspberry sorbet, vanilla sabayon, apricot gel, lavender praline, almonds (veg)

Dark chocolate mousse, peanut butter and white chocolate ganache, caramel, salted popcorn (veg)

Baked meringue, lemon and yuzu curd, pineapple and lime marmalade, mango (veg, gf, nf)

Pistachio dacquoise, vanilla mascarpone cream, macerated strawberries, pistachio tuile, wild strawberry gel, lime (veg)

## TEA AND COFFEE

Freshly brewed tea & coffee served with homemade petit fours

## ADDITIONAL SIDES

Crispy fried potatoes, salt and vinegar, pickled onion, lemon, herbs (vegan, gf, nf, df)

Crispy fried cauliflower, harissa, tahini (vegan, nf, df)

Watermelon and goat cheese salad, cucumber, pomegranate, rose, mint (veg, gf, nf)

Shredded vegetable and noodle salad, roasted sesame dressing (vegan, gf, nf, df)

Green beans, smoked almonds, pickled shallot, lemon (vegan, gf, df)

Baby gem wedge salad, blue cheese dressing, pickled celery, dill (veg, gf, nf)

Blackened eggplant and moghrabieh salad, preserved lemon, torn herbs (vegan, nf, df)