

## Entrée

Chilled tomato consommé, baby basil & shitake mushroom ravioli

Carrot & cumin soup with chives & crème fraiche

Roast butternut pumpkin with green beans, cherry tomatoes, watercress  
& parmesan

Oven roasted tomato & feta tart with red onions jam, baby leaves &  
Joseph first run oil

Crisp chick pea, battered spinach leaves with tomato & spiced yoghurt

Char grilled asparagus chives & chervil salad on spinach mousse with  
pecorino & candied walnuts

Sticky pork salad with green chilli mango & Kaffir lime dressing

Milawa Blue tart mandarin fig & caramelised onion compote

Pan fried Yamba prawn & creamed leek tart with mesclun salad

Confit salmon, sweet corn salsa & green bean puree

Terrine of duck leg & chicken minted aioli & baby leaves

Smoked ocean trout, baby vine tomatoes, baby beets, soft boiled egg & lime  
aioli

Coconut prawns with sticky tamarind risotto, watercress & laksa broth

Sweet pea & crab risotto with shaved pecorino

Vietnamese salad of shredded beef with lemongrass, sweet basil & light  
chilli Nam Jim dressing

Muscovy duck breast with womboc, coriander, watercress & cashew  
citrus sambal on crisp hokkien noodle

Yellow fin tuna fillet with green pawpaw, snake beans, tomato & wasabi  
mayonnaise

Seared Queensland scallops with blackened corn salsa, spinach & coriander  
puree

Hand picked mud crab & tomato salad, basil jelly, crème fraiche &  
avruga roe

## Main Course

Golden ale braised beef cheek with peppered eschallot, pumpkin & Cavalo Nero

Char grilled chicken breast with saffron, lemon, thyme potatoes & mushroom puree

Spiced roasted cauliflower with coriander, tomato, lentils & lime yoghurt

Seared pork cutlet with sweet potato & carrot salad, granny smith cinnamon puree

Seared Tasmanian salmon fillet, skordalia, salt & sugar onion rings with baby cress salad

Pan roasted kingfish with baked kipflers, prosciutto, watercress & lemon dressing

Fillet of Atlantic Salmon, olive tapenade crust, soft herb polenta & caponata

Coconut & orange braised lamb shank with tomato & eggplant ragout

Scotch fillet infused with galangal, wok fried greens & red curry sauce

Roasted Spanish Mackerel fillet with cardamom lentils, sweet potato & yoghurt dressing

Free range chicken supreme, colcannon potatoes, braised wild mushrooms & tarragon jus

Local snapper, orange beurre blanc, fresh asparagus & parmesan mash

Rosemary cured lamb rump, potato gratin, broccolini & spiced pear puree

Jungle curry of duck leg with sticky lemon rice, coriander & bamboo salsa

Corn fed chicken breast Moroccan style, sweet potato, preserved lemon, Israeli couscous & salsa verde

Roasted veal fillet, sautéed red cabbage, golden potatoes with watercress & red wine reduction

Roasted tenderloin of beef, gratin potato, wilted spinach & tarragon salsa

## Desserts

Kaffir lime tart with candied citrus peel & double cream

Ginger baked pear with coconut jelly & lemongrass syrup

Steamed ricotta & cardamom pudding, palm sugar anglaise

Orange sable with candied orange peel, sour cream, ice cream & passionfruit coulis

Espresso meringue roulade, pistachio, nut brittle & coffee granita

Sicilian flourless orange cake, spiced oranges & double cream

Individual banana tart tatin with cinnamon ice cream

Rosewater panna cotta with walnut baklava

Almond & chocolate meringue, navel oranges & mascarpone

Mille feuille of fresh fig & Californian dates with caramel sauce

Coconut dacquoise with new seasons mango & passionfruit coulis

Frangipane & glace apricot tart with praline ice cream

Double chocolate cake, roasted quince & pistachio

Individual berry & sauterne jelly with candied orange, sour cream & ice cream

Honey bavarois, fresh fig & berry salad

Mango mille feuille with banana & passionfruit

Chocolate tasting plate – aniseed white chocolate, semi freddo, dark chocolate panna cotta & warm milk chocolate shot

## Desserts Canapés

Hazelnut & dark chocolate pots

Lemon meringue tartlets

Tunisian orange cakes

Honey & chocolate pave sandwiches

Strawberries & cream

Berry fool spiced yoghurt

Baby orange sable with orange crème patisserie

Kataifi pastry & honeycomb semi freddo