Plated Dinner Menu

Entrees

Pepper berry seared scallop, parsnip crème, black pudding crumbs, petit cilantro, herb oil (NF)

Lamb and balsamic glazed onion turnover, wilted warrigal greens, hibiscus jus gras (NF)

House smoked kangaroo loin, rhubarb, pickles, seed crisp, watercress, mole jus (GF)

Bush tomato, sumac charred quail, colourful pearl cous cous, radicchio crisps, davidson plum vino cotto (NF, DF)

Beetroot, farinata, gorgonzola, H.C. Coombs honey drizzle, petit herbs (V, NF, GF)

Confit celeriac, baby vegetables, hibiscus, rhubarb, burnt orange jelly (VG, GF, DF, NF)

Mains

Seared coral trout, cauliflower crème, confit witlof, trout and caper croquette, indigenous spices seed crisp

Wattle seed and macadamia crusted tenderloin, gremolata, soubise, witlof, madeira reduction (GF)

Duo of duck, potato wafer, marsala blistered radicchio, glazed figscitrus sauce (GF, NF, GF)

Twice cooked lamb rump, salt bush buttered mash, charred salsa rossa. rosella vino cotto (GF, NF)

Crispy skinned mulloway, borlotti bean cassoulet, baby vegetables, finger lime. herb oil (GF, NF, DF)

Teriyaki glazed aubergine, warrigal green & soybean puree, katsu tofu, daikon, wasabi aioli (V, DF, NF)

Gnocchi ala romana, wild mushroom, warrigal greens, pine nut, noisette raisins (VG, GF, DF)

Gluten Free (GF) Dairy Free (DF) Nut Free (NF) Vegetarian (V) Vegan (VG)

Plated Dinner Menu

Desserts

Caramelised pineapple, coconut and finger lime whip, edible soil, lemon myrtle honey syrup (VG, GF, DF, NF)

Davidson plum chocolate millionaire, crème fraiche, rhubarb, sweet dukkha (V, GF)

Frangelico tiramisu, waddi coffee gel, rosella chocolate, hazelnut crystals (V)

Warm sticky date pudding, butterscotch sauce, finger lime crème fraiche (V)

Wattle seed dulce de leche cheesecake, strawberry gum tuille (V)

Gluten Free (GF) Dairy Free (DF) Nut Free (NF) Vegetarian (V) Vegan (VG)