Plated Dinner Menu

Entrees

Kangaroo Loin Carpaccio, Indigenous Spiced Seed Crisps, Anchovy Emulsion, Warragal Greens Puree, Watercress

Sesame Crusted Ahi Tuna, Finger Lime & Gazpacho Gel, Macadamia Aggresto, Citrus, Caperberry

Barbecued Yamba Prawns, Chilli, Salt Bush & Finger Lime Whipped Butter, Kohlrabi Remoulade

Heirloom Tomato Pizzettas, Burrata, Finger Lime & Cucumber Gazpacho Gel

Griddled Asparagus, Melon, Lemon Ricotta, Hibiscus Vinaigrette, Toasted Seeds & Nuts

House Smoked Duck Breast, Squash Puree, Pickles, Edamame & Fruit Chutney

Mains

Pepper Berry & Sumac Loin of Lamb, Spring Pea Textures, Potato Wafer, Lily Pilly Bordelaise Sauce

Fillet Mignon, Wilted Warragal Greens, Pomme Puree, Pearl Onions, Wattle Seed Butter, Port Jus

Wattle Seed & Bush Tomato Seared Chicken, Carrot Puree, Forest Mushrooms, Vermouth Velouté

Cobia, Green Mango, Sea Grapes & Papaya Salad, Finger Lime Nước Chấm

Kohlrabi, Kipfler, Asparagus, Rhubarb & Beetroot Gel, Indigenous Spice Dukkah

Tortang Talong - Eggplant, Griddled Pear, Macadamia Agrresto, Indigenous Spice Seed Crisps

Plated Dinner Menu

Desserts

Compressed Melon Carpaccio, Honey & Finger Lime Syrup, Sweet Dukkah, Strawberry Granita

Caramelised Banana Banoffee, Peanut Butter Whisky Crème Patisserie, Peanut Butter Crumble, Hazelnut Praline

Chocolate & Raspberry Ganache, Fresh Berries, Pistachio Filo Tuille

Black Forest Taco - Bailey's Mousse, Chocolate Textures, Rhubarb Compote

Kaffir Lime Bavarian Log, Young Coconut, Mango Gel & Lemon Balm

Halo Halo - Coconut Granita, Tropical Fruit, Leche Flan, Lily Pilly, Purple Yam Gelato