

FUNCTIONS MENU

10 PEOPLE OR MORE

Confirmation 48 hours prior

Alternate Drop

Choose 2 Main and 2 Dessert For Your Group

These will be placed on your table alternately.

\$50

Mains

Sirloin and Wagyu Brisket, fried béarnaise sauce,
edamame beans, potato purée

Thyme and citrus infused duck breast, bulgur wheat,
vanilla gastrique and cherries

Double cutlet and belly of lamb, pistachio mayonnaise, wild rice
and oyster mushrooms

Smoked Salmon, scallop mousse, fondant potato,
asparagus and liquorice

Venison, charred cauliflower, parmesan gnocchi, snap peas,
blue cheese pudding

48hr Pork belly, fermented cabbage, heirloom carrots and purée

Dessert

Pineapple chiffon, braised pineapple, passionfruit
gelle and pineapple fluid gel

Ruby Chocolate Ganache, gingerbread and raspberries

Fizzy Fruits with feijoa and mint sorbet, stained glass

Honey Gelato with orange pekoe tea and orange poppy seed cake

Pecan Pie with curry crust and vanilla bean ice cream

Choose 2 Entrée's and 2 Mains For Your Group

These will be placed on your table alternately.

\$55

Entrée

Saucissons a l'Ail, compressed stone fruit, cornichons, balsamic onions, mustard

House made Linguini, seared scallops, crab meat, garlic, chilli, olive oil

Kangaroo fillet, mushroom crumb, kakadu plum jam, wattle seed polenta tuile

King Fish, herbed spätzle, baby beets, dill crème, borscht sauce

Soup de jour

Forrest Mushroom Risotto, pine nuts, spinach, truffle oil

Mains

Sirloin and Wagyu Brisket, fried béarnaise sauce,
edamame beans, potato purée

Thyme and citrus infused duck breast, bulgur wheat,
vanilla gastrique and cherries

Double cutlet and belly of lamb, pistachio mayonnaise, wild rice
and oyster mushrooms

Smoked Salmon, scallop mousse, fondant potato,
asparagus and liquorice

Venison, charred cauliflower, parmesan gnocchi, snap peas,
blue cheese pudding

48hr Pork belly, fermented cabbage, heirloom carrots and purée

3 Course Meal

Choose 2 Entrée, 2 Main and 2 Dessert for your Group

These will be placed on your table alternately

\$65

Saucissons a l'Ail, compressed stone fruit, cornichons, balsamic onions, mustard

House made Linguini, seared scallops, crab meat, garlic, chilli, olive oil

Kangaroo fillet, mushroom crumb, kakadu plum jam, wattle seed polenta tuile

King Fish, herbed spätzle, baby beets, dill crème, borscht sauce

Soup de jour

Forrest Mushroom Risotto, pine nuts, spinach, truffle oil

Mains

Sirloin and Wagyu Brisket, fried béarnaise sauce,
edamame beans, potato purée

Thyme and citrus infused duck breast, bulgur wheat,
vanilla gastrique and cherries

Double cutlet and belly of lamb, pistachio mayonnaise, wild rice
and oyster mushrooms

Smoked Salmon, scallop mousse, fondant potato,
asparagus and liquorice

Venison, charred cauliflower, parmesan gnocchi, snap peas,
blue cheese pudding

48hr Pork belly, fermented cabbage, heirloom carrots and purée

Desserts

Pineapple chiffon, braised pineapple, passionfruit
gelle and pineapple fluid gel

Ruby Chocolate Ganache, gingerbread and raspberries

Fizzy Fruits with feijoa and mint sorbet, stained glass

Honey Gelato with orange pekoe tea and orange poppy seed cake

Pecan Pie with curry crust and vanilla bean ice cream

Please advise of any dietary requirements