

## SHARED COLD SALAD

CUCUMBER, FENNEL, GREEN APPLE, GOAT CURD, MINT AND LEMON CARROT, CAULIFLOWER, TABBOULEH, FREEKEH, PARSLEY, LEMON AND OLIVE OIL VEGAN

BROCCOLI PASTA SALAD WITH WHITE PRESERVED LEMON EMULSION,
PECORINO, ALMONDS AND FRESHLY CRACKED BLACK PEPPER
PROVINCIAL LEAVES, WHITE BALSAMIC, OLIVE OIL, WATERCRESS, BUTTER,
DILL, PARSLEY, TARRAGON, SORREL AND WITLOFF VEGAN
FENNEL, RADICCHIO, AVOCADO, ROCKET, CHARRED SOURDOUGH, CHIVE,
BASIL AND SHEEP'S MILK FETTA

CRISPY NOODLE SALAD, SHREDDED CABBAGE, CARROT, SPROUTS, ASIAN
HERBS WITH A SESAME DRESSING \*CONTAINS FISH
SAUCE

GRAINS, SEEDS, QUINOA, KUMERA, CUCUMBER, SPINACH, PARSLEY AND
MINT SEASONED WITH BITTER CITRUS VINAIGRETTE
VEGAN

ROASTED CARROT, CURRANT, CARDAMOM, WATTLE HONEY, SHERRY
VINEGAR, MACADAMIA AND SMOKED LABNEH ROCKET, PARMESAN, PEAR,
WALNUT AND WHITE BALSAMIC VINAIGRETTE





#### SHARED HOT SIDES

ROAST POTATOES WITH LEMON PARSLEY AND BUTTER PUMPKIN, PARSNIP,
GARLIC AND ROSEMARY VEGAN
STEAM BAKED BROCOLLINI WITH SEEDED MUSTARD VEGAN
WILTED CAVALO NERO AND OLIVE OIL VEGAN
SAUTÉ BRUSSEL SPROUTS
ROAST DUCK FAT POTATOES

#### SHARED HOT PROTEINS

BEEF EYE FILLET, BEEF GLAZE, TUSCAN SPINACH, CHERRY TOMATO AND SALSA

VERDE

CHICKEN BREAST, CARROT, PEAS, CHICKEN SAUCE, ROSEMARY, LEMON AND THYME SALAD

SEARED BARRAMUNDI, ARTICHOKE AND PURPLE KALE WITH HEIRLOOM TOMATO
CONFIT DUCK LEG, SAUERKRAUT, VINCOTTO GLAZE, BROCOLLINI AND CRISP ONION
BRAISED LAMB SHOULDER, POMEGRANATE JUS, SUMAC, CHICORY AND SORREL
WHOLE BAKED BONELESS TROUT (WARM OR COLD)

WITH DRESSING OF FENNEL, HEIRLOOM TOMATO, CAPERS, OLIVE AND HERBS
HIROMASA KINGFISH BABY, CHAT POTATO SALAD WITH DILL AND LEMON DRIZZLE,
HAZELNUTS. CRESS AND WHITE GRAPES

PORK BELLY WITH CRISPY SKIN, APPLE, PARSNIPS,





## SHARED ASIAN MAIN DISHES

STEAMED BARRAMUNDI OR SNAPPER WITH GINGER AND SHALLOT
CRISPY SKIN PORK BELLY WITH 5 SPICE VINEGAR
FRIED DUCK SALAD WITH FRIED HERBS
SALT AND PEPPER SEAFOOD WITH SZECHUAN, SALT AND LIME
SHANDONG CHICKEN
MASTER STOCK FRIED CHICKEN
STEAMED HAPUKA GREEN MANGO SALAD, SOY AND CARAMEL
WAGYU BEEF WITH PONZU, EDAMAME AND RADISH SALAD

# SHARED ASIAN SIDES

STEAMED JASMINE RICE
STEAMED BASMATI RICE
STEAMED GAYLAN WITH OYSTER SAUCE
FRIED SALT AND PEPPER TOFU
PAPAYA SALAD
BUDDHA BOWLS WITH BLACK RICE, GOLD BEETS, EDAMAME AND
AVOCADO JAPANESE EGGPLANTS IN VINEGAR SAUCE





## SHARED DESERTS

ETON MESS/PAVLOVAS AND MERINGUES
PROFITEROLES/CROQUEMBOUCHE CANNOLI
APPLE OR PEACH PIE, PECAN PIES WITH CUSTARD TRIFLE
CHOCOLATE CHEESECAKE
CHOCOLATE MOUSSE AND STRAWBERRY'S TIRAMISU
BOMBOLONI AND SOFT AMARETTI WITH ITALIAN COFFEE
AFFOGATO WITH FRANGELICO

## INDIVIDUAL DESERTS

CHOCOLATE TORTE AND BERRY'S

PAVLOVA, CREAM PASSIONFRUIT AND BERRY'S, CHOCOLATE

MOUSSE, STRAWBERRY AND MINT LEMON MERINGUE PIE

COCONUT PANACOTTA COCONUT CRUNCH AND ICE-CREAM

