



GROUP A LA CARTE DINNER MENU

entrée

Fennel seed encrusted Yamba king prawns, celeriac mousseline, fondant potatoes and saffron aioli

Slow roasted pork belly with borlotti bean puree, shaved fennel, orange salad, extra virgin olive oil

Braised veal pithivier, green pea purée, caramelised eschallots, rosemary jus

Woolgoolga lobster and angel hair pasta, dried chilli, lemon zest, parmigiano-reggiano and flat leaf parsley

main

Locally caught fish of the day

Garam masala spiced duck breast, duck leg confit, potato and apple galette, crisp oyster mushrooms, broccollini and natural juices

Locally grown black angus eye fillet, wilted spinach, summer beans, jus, aioli and pink peppercorns

Pistachio crusted beetroot and goat's cheese roulade with parsnip purée and rocket pesto

dessert

Vanilla panna cotta with lavender honey and pomegranate

Semi-freddo infused with plum pudding and toasted pistachios on sponge cake and rose water gelée layer topped with a chocolate covered cherry

Blackberry ice cream sundae, macerated berries, meringue, cream and pistachios

Chef's selection of Australian cheeses and seasonal fruits

Tea and Coffee to order

3 courses for \$65.00 per person

2 courses for \$53.00 per person

Please Note: 10% surcharge applies on public holidays