



GROUP A LA CARTE DINNER MENU

Entrée

Ravioli of gruyere, buffalo mozzarella and spinach with sage burnt butter

Seared sea scallops, saffron and sweet corn purée, tomato and baby caper salsa,
lime and micro herb salad

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

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

Main

Locally caught fish of the day

Corn fed chicken breast, celeriac purée, salsa verde,
heirloom cherry tomato, garlic and fennel confit

Eye fillet of beef, risotto of kipfler potato, bok choy,
dried oyster mushrooms, aioli, veal jus

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

Dessert

Buttermilk panna cotta with rose honey and marmalade

Fig and almond tartlet with honeycomb ice cream

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 \$66.00 per person

2 courses for \$56.00 per person

Please Note: 10% surcharge applies on public holidays
Minimum 8 people & maximum of 30 people.