



DINING MENU

entrées

Portabello mushroom and chestnut tart with vincotto, sorrel salad and shaved pecorino (v)

Pastis poached ocean trout on saffron puree with samphire, micro dill and black sea salt

Smoked duck prosciutto, witlof leaves and nashi with warm feta crouton & pomegranate pearls

Seared scallops on whipped green peas with crunchy chorizo, salmon pearls & micro cabbage

Cauliflower and goats cheese panna cotta with fennel tips, baby beets and parmesan crisp (v)

Kingfish carpaccio with nasturtium leaves, pickled radish, olive soil and mandarin dressing

Saffron gnocchi with roasted cauliflower, crispy kale and lemon sourdough crumbs (v)

Lemon quark stuffed zucchini flowers, snow pea tendrils, sugar snaps and parsley sauce (v)

Slow cooked pork belly on lemon skordalia with winter slaw and sloe gin reduction

main courses

Crispy Salmon, salt cod potato brandade, blistered cherry tomatoes and lemon beurre blanc

Sous Vide Beef fillet on parsnip puree, baby heirloom vegetables & cabernet jus

Roasted chicken with saffron, honey and hazelnuts, garden peas and celeriac mash

Rack of Lamb on creamy dukkah humus with crispy cavalo nero, du puy lentils and balsamic

15 hour braised beef short rib with pumpkin and rosemary with persillade and jus

Miso glazed Snapper fillet on water spinach, bonito corn custard and sesame tapioca cracker

Wagyu Porterhouse with sweet potato and thyme galette, crispy kale and Pedro Ximenez jus

Duck breast on spice carrot puree with speck lardons and caramelized shaved brussels sprouts

Cotoletta Pork cutlet with cider braised baby carrots and sauce gribiche



DINING MENU

side dishes

Butter lettuce, white witlof, watercress and avocado and wasabi seeds + yuzu dressing

Roasted baby beets, Breakfast radish, pomegranate, fresh ricotta and basil

Gold potatoes with butter, parmesan, lemon peel and olive oil dressing (v)

Cypriot carrots, currants, toasted almonds, smoked yoghurt and herbs (v)

Green bean, sugar snaps, charred broccolini, peas, tendrils and mint (v)

Crispy Japanese pumpkin with crumbled feta, green chilli and shiso (v)

dessert canapés

One bite dark chocolate and Nutella donuts sprinkled with raspberry sugar

Frangelico Tiramisu pots with espresso mascarpone, sponge fingers and shaved chocolate

Rhubarb trifle with cheesecake mousse, rose jelly and toasted pecan crumble

Roasted quince, vanilla bean custard and raspberry crumble tartlet

Warm elderflower and blackberry pies with cinnamon sugar and vanilla double cream

plated dessert

White chocolate & lavender panna cotta with honey roasted quince & cardamom shortbread

Espresso, chocolate and ginger torte, baked rhubarb and raspberries

Coconut, lime and caramelized pineapple tarte tartin with vanilla bean ice-cream

Molten chocolate and salted caramel lava pudding with banana chips and double cream

Sauternes poached pear, honeycomb ice-cream and gingerbread wafer

Chocolate Espresso pavlova with whipped cream, shaved chocolate, butterscotch sauce & gold leaf

Winter trifle of lemon cheesecake mousse, rhubarb jelly, pecan crumble & dried strawberries

Red velvet tea cakes with cream cheese frosting, grated chocolate & pomegranate



CANAPÉ MENU

cold canapés

Peppered pecorino biscotti, quince jam, serrano ham, vincotto and rockmelon shoots

Cured ocean trout, white taramasalata and pickled cucumber on caraway pumpernickel

Beef tartare, capers, tabasco, micro parsley on rye crostini with fried quail egg

Cider poached chicken, watercress and green goddess cocktail sandwiches

Seared rare beef on horseradish Yorkshire pudding with mustard aioli and micro radish

Roast duck, tatsoi and green apple rice paper rolls with yuzu and ume sesame seeds (gf)

Blow torched salmon, pickled ginger and chipotle mayo nigiri with furikake salt (gf)

House smoked duck prosciutto on crispy roesti with cherry relish and goats curd

Japanese miso eggplant san choi boa with daikon, crushed peanuts and fried shallots (v)(gf)

hot canapés

Crumbed Italian veal meatballs filled with buffalo mozzarella, fennel seed and tomato aioli

Southern fried popcorn chicken with pink pepper and sriracha sour cream

Beef cheek dumplings with bonito ponzu and asian herbs on Asian spoons

Smoky bacon mac and cheese poppers with bloody mary mayo (v also)

Beetroot, goat curd, dill and pomegranate empanadas with green yoghurt and dukkah(v)

Many mushroom tartlet with chestnut puree, Persian feta and crispy sage (v)

Duck parfait, manchego and jalapeno toasted jaffles with Himalayan pink salt

Braised lamb shoulder and broad bean zatar boreks with turmeric scented yoghurt

Prawn, green chilli, pea and chervil arancini in panko crumbs with saffron aioli

Pulled pork and grilled pineapple soft tacos with smashed jalapeno avocado



CANAPÉ MENU

sweet canapés

One bite dark chocolate and Nutella donuts sprinkled with raspberry sugar
Frangelico Tiramisu pots with espresso mascarpone, sponge fingers and shaved chocolate
Rhubarb trifle with cheesecake mousse, rose jelly and toasted pecan crumble
Roasted quince, vanilla bean custard and raspberry crumble tartlet
Warm elderflower and blackberry pies with cinnamon sugar and vanilla double cream
Red velvet tea cakes with cream cheese frosting, grated chocolate & pomegranate pearls

winter italian pizza boards

Portabello mushroom, fontina, potato & sage (v) / salicce, smoked mozzarella & chickory

substantial canapés

Panko crumbed Atlantic Salmon with crinkle cut chips, lemon salt and tartare sauce
Toasted Cubano sandwiches with mojo pork belly, dill pickle and melted cheese
Brioche burger with ¼ grind prime beef patty and bacon bourbon jam
Sesame slider with chicken katsu, oak leaf lettuce and red dragon sauce

supper bowls

Strozzapretti pasta with red wine lamb ragout, fresh peas and oregano
Mac and cheese with corn, chives, smoked mozzarella and sourdough crumbs (v)
Cheeky Beef bourguignon on creamy saffron mashed spuds and zesty lemon gremolata
Butter chicken + fenugreek curry on cardamom rice with coriander, mint & cucumber salad
Warm Ocean Trout nicoise salad with beans, oven dried tomatoes and sweet potato crisps