



ALTERNATIVE DROP MENU TASTING DAY!

CANAPÉ'S

- TOMATO AND BASIL BRUSCHETTA, SWEET BALSAMIC
GLAZE **V V E D F**
- HOUSE-MADE FALAFEL WITH BEETROOT HUMMUS **V V E**
- CHICKEN SKEWERS, COCONUT SATAY SAUCE, FRESH
CORIANDER **G F**
- HOMEMADE PORK AND FENNEL SAUSAGE ROLL WITH
BUSH TOMATO CHUTNEY
- MINI CHEESEBURGER, TOMATO, LETTUCE, MUSTARD,
KETCHUP BRIOCHE BUN
- SALT AND PEPPER CALAMARI WITH
CHILLI LIME MAYO **G F D F**





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ENTREES

ROUND 1

- CRISPY SKINNED BANGALOW PORK BELLY ON PARSNIP PUREE, BRAISED APPLES IN CIDER AND MICRO GREENS **GF**
- SPINACH AND RICOTTA RAVIOLI, SMOKED SALMON, FRESH ASPARAGUS, SHAVED PARMESAN, DILL AND LEMON GREMOLATA
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ROUND 2

- PAN-SEARED SCALLOPS, CAULIFLOWER PUREE, PANCETTA, ROAST CAPSICUM SALSA, MACADAMIA NUT CRUMB AND TRUFFLE OIL **GF**
- WILD MUSHROOM AND MOZZARELLA ARANCINI BALLS, AIOLI, EDAMAME ENOKI, CORN SALAD AND MICRO GREENS **V**

MAINS

ROUND 1

- SLOW-COOKED BRAISED BEEF CHEEKS IN ORANGE AND STAR ANISE WITH DASHI POTATO MASH, BROCCOLINI, EDAMAME AND CRISPY SHALLOTS **GF**
- HOUSE-MADE GNOCCHI, LOCAL MUSHROOMS, CONFIT GARLIC, SAGE, BURNT BUTTER SAUCE AND CRISPY SWEET POTATO **V**

ROUND 2

- -PROSCIUTTO WRAPPED CHICKEN, FONDANT POTATO, GREEN PEA PUREE, ROASTED PUMPKIN, SORREL AND FINISHED WITH RED WINE JUS **GF**
- GINGER, SHALLOT AND SOY BAKED BARRAMUNDI, STICKY FRIED RICE, BOK CHOY AND SESAME ASIAN PESTO **GF**