

Alternate Drop Tasting Day

Canapés

- Wild mushroom and mozzarella arancini balls with truffle aioli **V**
- Crispy pork belly bites with sweet sesame and soy marinade **DF**
- Mini cheeseburger, tomato, lettuce, mustard, ketchup brioche bun

Entree's

- Jerked chicken taco, black bean and roasted corn salsa, coriander, avocado and lime mayo **DF**
- Wild mushroom and mozzarella arancini balls, aioli, edamame enoki, corn salad and micro greens **V**
- Korean BBQ Tweed prawns, coconut rice cake, green papaya slaw, soft herbs, spiced hoisin **DF**
- Lemongrass beef salad with cucumber, pickled carrot, bean sprouts, cashew nuts, Asian herbs, mild Vietnamese dressing **DF**

Mains

- Chargrilled local Nolan rump steak, field mushrooms, onion jam, beans and twice-cooked fat chips **GF DF**
- House-made Gnocchi, local Mushrooms, confit garlic, sage, burnt butter sauce and crispy sweet potato **V**
- Prosciutto wrapped chicken, fondant potato, green pea puree, roasted pumpkin, sorrel and finished with red wine jus **GF**
- Sweet potato, chickpea and vegetable curry, coconut rice, with lotus chips and soft herbs **V VE GF DF**