



Entrée

Pan Fried Rosemary Tiger Prawns

Chilli & rosemary noodles, lime soured cream & coriander pistou

Duo of Duck

Balsamic cured breast, salted watermelon & pickled shallot

Pressed leg terrine, candied blueberries & orange jam

Crisp Skin Belly of Pork

Granny Smith apple, petite piccalilli & cider dressing

Roast Pumpkin & Fennel Tortellini (Veg)

Spinach leaves, confit butternut & amoretto crumb

Main

Porcini Dusted Beef Eye Fillet

Char grilled king brown mushroom, noisette potato & horseradish jus

Pan Seared Reef Fish

Crab & white bean cassoulet, French beans & vanilla sauce

Baked Fillet of Lamb

Root vegetable gratin, minted truffle peas, braised leek, port jus & mint jelly

Roast Celeriac & Potato Gnocchi (Veg)

Carrot puree, walnut, celery, pear & parsley

Dessert

Valrhona Chocolate Tart

Wild berry compote & rose ice cream

Trio of Sorbets

Watermelon salsa & chocolate mint

Classic Vanilla Crème Brulée

Pistachio biscotti