

Spring Function Menu

Entrée

Crispy twice roasted pork belly, carrot, marmalade, earl grey
Soft goats chevre, beetroots, walnut puree, honey roasted shallots,
cabernet vinegar

Tasmanian salmon tartare, watermelon, celery jelly, crème fraîche

Guinea fowl and speck terrine, pickled swiss browns, onion jam

Seared market fish, soft herb mash, ruby grapefruit, radish, wasabi

Main

Poached free range chicken breast, pickled chilli and cucumber,
coriander and ginger broth

Slow cooked lamb, spiced roasted aubergine puree, yoghurt and lemon balm
dressing, capsicum, pearl cous cous

Roasted angus beef loin, polenta chips, parmesan butter, snow peas

Riesling poached Tasmanian salmon, kipfler potatoes, cornichons,
anchovy mayonnaise, watercress

Potato, semolina and ricotta gnocchi, slow roasted tomatoes, basil, capers,
kalamata olives

Sides 4.0pp (Please select two for the table to share)

Steamed wombok, Chilli, oyster and ginger sauce, toasted peanuts

Fried kipflers, rosemary salt

Mixed leaf salad, soy, mirin and sesame dressing

Dessert

Pannacotta, citrus and mango salsa

Vanilla brulee, poached rhubarb, coconut biscotti

Swiss white chocolate mousse, mandarin and yoghurt jelly, strawberries

Salted caramel butter pastry tartlet, pistachio ice cream,
cumin crumbs

Chocolate parfait, hazelnut puree, poached pear

Cheese selection with quince paste, toasted sourdough, Pialligo dried fruit
(platters per table to share) \$20

Menu subject to change