

# MENU

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## STARTERS

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1. PORK BELLY COOKED WITH MASTER STOCK, PEANUT CARAMEL, PICKLED DAIKON AND GINGERED APPLE
2. PAN-SEARED SCALLOPS BEURRE NOISSETTE, CAULIFLOWER, CHORIZO CRUMB
3. ROASTED SUMMER VEGETABLES, RAW CARROTS, SESAME SEEDS, PEA PUREE
4. SEARED BEEF TATAKI, PONZU, DAIKON, BLACK GARLIC

## MAINS

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1. BLACK-ANGUS STRIPLOIN, CAFÉ PARIS BUTTER, CRISPY KALE
2. GRILLED CHICKEN TAHINI CREAM, PARSLEY, FRIED BROCCOLINI, POMEGRANATE, CELERY LEAVES, LEMON.
3. PAN-FRIED BARRAMUNDI, SOY AND LIME BUTTER, NECTARINE, FENNEL, VERJUICE
4. GRILLED CELERIAC, BROAD BEANS, PEAS, SPANISH ONION, ROASTED RED CAPSICUM, KIPFLER POTATOES AND ROASTED CELERIAC

## SIDES

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GARDEN GREENS, VERJUICE DRESSING

SHOESTRING FRIES PARMESAN SALT & AIOLI

## DESSERTS

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1. SOFT CHOCOLATE TART, CARAMELIZED PEACH & CHOCOLATE MERINGUE
2. MANGO SANSRIVAL, CASHEW DACQUOISE, MANGO AND LIME COMPOTE, VANILLA BUTTER CREAM
3. FRESH BERRY PAVLOVA, STRAWBERRY CURD, CHERRY SORBET
4. SOUTH AUSTRALIAN BRIE AND CHEDDAR, BAROSSA QUINCE PASTE AND CRISPY BREAD