

MENU

STARTERS

1. PORK TERRINE, PRUNE COMPOTE, FRISSE LETTUCE, BEETS
2. CITRUS CRUMBED SARDINES WITH ESCABESH VEGETABLES, CARROT ORANGE PUREE
3. ROASTED SUMMER VEGETABLES, RAW CARROTS, SESAME SEEDS, PEA PUREE
4. SEARED BEEF TATAKI, PONZU, DAIKON, BLACK GARLIC

MAINS

1. BLACK-ANGUS STRIPLOIN, CAFÉ PARIS BUTTER, CRISPY KALE
2. STICKY PORK BELLY, GREEN PAPAYA SALAD, LIME CHILLI DRESSING, CRACKLING
3. PAN-FRIED BARRAMUNDI, QUINOA, TOMATO SALAD, HERB VINAIGRETTE
4. MARINATED BLACK LENTILS, GRILLED FENNEL, ROASTED ROOT VEGETABLES, SALSA VERDE, GOATS CURD

SIDES

GARDEN GREENS, VERJUICE DRESSING

BELGIAN STYLE CHIPS, TEXAN SEASONING, RANCH DRESSING

DESSERTS

1. SOFT CHOCOLATE TART, CARAMELIZED PEACH & CHOCOLATE MERINGUE
2. WARM CHRISTMAS PUDDING, STICKY TOFFEE SAUCE, BRANDY ICE-CREAM, CANDID ORANGE
3. FRESH BERRY PAVLOVA, STRAWBERRY CURD, CHERRY SORBET
4. SOUTH AUSTRALIAN BRIE AND CHEDDAR, BAROSSA QUINCE PASTE AND CRISPY BREAD