

Welcome mule cocktail | Alternate drop

CANAPE

prosciutto & goats cheese crostini, smoked honey aioli

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BREADS

- balsamic oil, whipped herb butter, dukkah oil
- herb butter

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APPETISER

SOY & GINGER PORK BELLY

pickled greens, spiced apple relish

PINEAPPLE & TAMARIND CURED SALMON

chimmichurri, toasted sesame

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ENTRÉE

CONFIT LAMB RUMP

charred zucchini, lamb & thyme jus,
roasted vine tomatoes

DUCK TERRINE

pickled vegetables, rocket & sundried
tomato salad, toasted ciabatta, quince paste

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MAIN

CHAR GRILLED SCOTCH FILLET

tasmanian pepper berry sauce,
wild greens, fondant potatoes

CIDER GLAZED PORK LOIN

creamed cauliflower, crispy enoki
mushrooms, green peas, caramelised leek

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DESSERT

FINGER LIME SHORT CRUST TART

pickled rind, lime & vanilla
mascarpone, finger lime curd

BLOOD ORANGE & DARK CHOCOLATE ETON MESS

dark chocolate, meringue, blood orange gelato,
dried blood orange, citrus segments