



2018 Private Dining Menu

Canapés

Sri Lankan prawn cakes, mint sambol

Wild mushroom arancini, bocconcini, saffron aioli

Artichoke, goats' cheese & oven dried heirloom tomato tart, black olive tapenade

Eggplant & bocconcini fritters, smoked yoghurt & tahini dip

Steamed chilli crab wonton, hot & sour sauce

Slow cooked beef cheek dumpling, ponzu dressing

Peking duck pancake with cucumber, shallots and hoisin sauce

Asparagus, wild rocket, potato & 3 cheese frittata, red onion jam, shaved parmesan

Sydney rock oysters 3 ways: natural with lemon, eschalot & cabernet vinegar, panko crumb, wasabi mayonnaise & wakame

Blackened sweetcorn, ricotta & pinenut fritter, romesco sauce, guacamole

Peppered beef carpaccio, toasted sour dough, horse radish crème fraiche, pickled radish, micro herbs

Mushroom, blue cheese & pinenut tart

Mini venison & blueberry pies

Marinated chargrilled pork skewer, prosciutto & sage, roasted red capsicum salsa

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Prawn taco, chipotle mayo, avocado & corn salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise

Entrée

Chermoula crusted quail, tri coloured quinoa salad, heirloom beetroots, smoked yoghurt

Seared sesame crusted tuna, young coconut, ruby grapefruit, miso lime dressing

Roasted red capsicum risotto, king prawns, black olive tapenade, crispy basil

Squid ink & prawn tortellini, shellfish bisque, pan fried scampi, baby spinach

Seared scallops, cauliflower puree, oven dried heirloom tomatoes, crispy Serrano ham

Wild mushroom mille feuille, goats curd, beetroot & radish salad, vincotto

Slow roasted tomato, leek and marinated fetta tart, caramelised sunflower seeds, black olive oil

Beetroot cured salmon fillet, celeriac remoulade, salmon caviar, fine herbs

Crispy skinned braised pork belly, fennel & orange salad, caramel vinegar

Slow cooked lamb shank tortellini, minted pea puree, crispy leeks, shaved parmesan, red wine jus

Tea smoked duck, Vietnamese salad, green papaya, hot & sour dressing



Main course

Eye fillet of beef, chimmichurri, smoked mushroom, slow roasted tomato, duck fat potatoes, red wine jus
Dukkah crusted lamb rump, Moroccan spiced potatoes, broccolini, pomegranate jus
Slow roasted lamb shoulder, potato & celeriac puree, zucchini salad, vincotto jus
Crispy skinned duck breast, white onion puree, heirloom beetroot salad, pancetta lardons, marsala jus
Chermoula crusted chicken breast, roasted heirloom carrot & quinoa salad, marinated fetta, sugar snap peas, pomegranate jus
Juniper crusted venison, fondant potato, glazed baby vegetables, chocolate & port jus
Pan fried king fish fillet, sweet potato gnocchi, sweetcorn puree, seasonal greens
Pan fried snapper fillet, fregola, clams, heirloom carrots, seafood & saffron broth
Sesame & rice crusted salmon fillet, wakame, rice noodles, broccolini, seafood broth
Pan fried salmon fillet, fish crackling, cauliflower puree, pickled vegetables, sauce vierge
Pan fried barramundi fillet, sweet potato puree, baby bok choy, soy lime butter, cashew nut dust
Slow braised beef cheek ragout, potato gnocchi, green beans, crispy sage
Crispy skinned pork belly, master stock, hand cut noodles, Asian greens, lotus root chips

Dessert

Caramel orange cake, mascarpone icecream, orange wafer, liqueur syrup
Warm chocolate tart, salted caramel, espresso icecream
Yoghurt & vanilla pannacotta, roasted strawberries, strawberry gel, ginger crumb
Raspberry brioche bread & butter pudding, raspberry sorbet, Bailey's anglaise
Lemon brulee tart, vanilla bean icecream, citrus salad
Mixed berries, meringue, raspberry sorbet, strawberry gel, vanilla cream
Pear & frangipane tart, cognac syrup, sour cream icecream
Chocolate pannacotta, raspberry gel, chocolate & almond crumb

When selecting canapés please choose 4 from the above selection and when selecting entrée, main course and dessert please choose 2 menu items for each course as food service will be on an alternate drop basis. The price for the private dining menu is **\$104** per person for **6 people or more** and **\$110** per person for groups of **5 people or less**. The price of the menu includes all 4 courses, waiter service, bread & butter and GST