



2018 Private Dining Menu

Canapés

Yellow fin tuna, wasabi avocado, pickled radish, white soy dressing

Sri Lankan prawn cakes, mint sambol

Wild mushroom arancini, bocconcini, saffron aioli

Caramelised beetroot, fetta and walnut tartlet

Eggplant & bocconcini fritters, smoked yoghurt

Chilli prawn dumpling sesame & soy dipping sauce

Pork & vegetable gyoza ponzu dressing

Peking duck pancake with cucumber, shallots and hoisin sauce

Roasted pumpkin, spinach & 3 cheese frittata, red onion relish, grated parmesan

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

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

Slow cooked beef cheek pie, horseradish mashed potato

Spanish marinated pork skewer, salsa verde

Pumpkin, pea & sweet potato samosa, chilli spiced yoghurt

Chipotle crab taco, lime mayo, tomato salsa

Teriyaki chicken skewer, lime & wasabi mayonnaise

Entrée

Chermoula crusted quail, freekah, heirloom beetroots, smoked yoghurt

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

Peking duck dumpling, shitake mushrooms, duck jus, crispy fried escallot, baby coriander

Prawn raviolo, seafood bisque, baby spinach, lemon oil

Seared scallops, smoked pumpkin puree, oven dried heirloom tomatoes, maple bacon crumb, fine herbs

Wild mushroom risotto, buffalo mozzarella, basil, truffle oil

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

Hot smoked salmon, potato salad, fine herbs, lemon & pine nut vinaigrette

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

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

Grilled prawns, confit fennel, fennel & chilli salsa

Roasted beetroot, goats curd, caramelised walnut, wild rocket, balsamic reduction



Main course

Eye fillet of beef, chimmichurri, herb salted potato wedges, blistered cherry tomatoes, red wine jus

Slow braised beef cheek ragout, potato gnocchi, green beans, crispy sage

Japanese braised beef ribs, miso baked sweet potato, apple & kale slaw, hot and sour dressing

Herb crusted lamb rack, cauliflower 2 ways, wilted greens, tomatoes, rosemary jus

Slow roasted lamb shoulder, potato & horseradish puree, zucchini salad, toasted almonds, vincotto jus

Crispy skinned pork belly, apple gel, potato & celeriac puree, pickled red cabbage, cider jus

Crispy skinned duck breast, white onion puree, heirloom beetroot salad, pancetta lardons, marsala jus

Dukkah crusted chicken breast, smoked eggplant puree, middle eastern salad, pomegranate vinaigrette

Pan fried kangaroo fillet, fondant potato, glazed baby vegetables, pumpkin bark, pepper berry jus

Pan fried snapper fillet, pearl pasta, clams, caramelised fennel, Dutch carrots, saffron butter sauce

Pan fried salmon fillet, fish crackling, cauliflower puree, pickled vegetables, sauce vierge

Pan fried barramundi fillet, sweet potato puree, glazed Asian greens, soy lime butter, cashew nut dust

Dessert

Coconut pannacotta, lime jelly, pineapple salsa, pistachio praline

Caramel orange cake, burnt butter icecream, orange liqueur syrup,

Warm chocolate tart, salted caramel, espresso icecream

Yoghurt & vanilla pannacotta, rhubarb, chocolate & almond crumb

Raspberry brioche bread & butter pudding, peach sorbet, vanilla anglaise

Flourless chocolate cake, mascarpone icecream, raspberries

Lemon brulee tart, vanilla bean icecream, citrus salad

Mixed berries, meringue, mango sorbet, strawberry gel, vanilla cream

Pear & frangipane tart, liqueur syrup, mascarpone icecream

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 **\$115** per person for **6 people or more** and **\$120** per person for groups of **5 people or less**. The price of the menu includes all 4 courses, waiter service, bread & butter and GST