

Summer 2018/19

Set menu \$74pp 13 guests or more

Starter

Choice of 3

sashimi kingfish, crushed peanuts, coconut, soy & honey dressing, finger lime

serrano ham, pickled cherries, goats curd, watercress, toast

moya valley chicken liver paté, housemade brioche, pickles, pepperberry salt

Main

Choice of 3

daily fish, sugar snaps, snow peas, warm sauce tartare (gf)

braised wagyu short ribs, green mango, apple, radish,
vietnamese mint & lime dressing

confit duck, pomegranate, sugarloaf cabbage, shaved stonefruit salad (gf)

wagyu sirloin 5+. truss tomatoes, sherry eschallots, mustard cress, jus (gf)
(supplementary charge of \$7 per person)

Dessert/cheese

Choice of 3

coconut yogurt panna cotta, poached apricots, cider & cinnamon syrup (gf)

valrhona chocolate & caramel mousse, pistachio, toasted coconut ice cream (gf)

kenilworth triple cream brie (Qld), hand rolled linguette, fresh dates

Kids Corner (<12 years)

\$30

Includes unlimited soft drinks

Choice of 4

pork & fennel chipolatas, chips, salad

pasta bolognaise

fried sand whiting, chips, salad

pasta carbonara

followed by house made icecream, fresh berries

