



Four Course Dinner Menu

\$75 p.p

First course

Seared scallop and sugar cured ocean trout with hommus, white beans baby coriander, balsamic reduction

Foie gras parfait with roasted loin of rabbit, salted walnut crisp potato wafers and port jus

Blue swimmer crab, avocado, tomato and jelly raviolo, lime mayonnaise baby celery

Pumpkin and ginger filled courgette flower, globe artichoke, ratatouille

Second course

Pork belly with sautéed garlic king prawn, fennel puree, apple chip

Pan seared quail breast, butter poached scampi tail on corn mousse split peas, sesame seed wafer, shaved black truffle,

Double lamb cutlet with aubergine caviar, slow cooked octopus bell pepper and olive cannelloni

Vine ripened tomato tarte tatin, meredith goats curd cabernet vinaigrette

Chef James Mussillon



Third course

Grainfed angus beef, oxtail cigar, glazed eschalot
sugar snap salad

Rare roasted loin of venison, cauliflower, spiced beetroot
spinach pannacotta, broad beans, shiraz wine glaze

Crisp skin local snapper with poached moreton bay bug, clam
garlic mussel emulsion

Pan seared john dory fillet, saffron mash, young leek
avruga caviar sauce crème

Potato and parmesan gnocchi, asparagus tips, truffle
wild mushroom ragout, petite herbs

Paris mash

Sugar snap peas with crushed pinenuts

Asparagus with eschallot and ginger

Leaf salad with light vinaigrette

@8

Fourth course

Vanilla pannacotta with seasonal mixed berries, strawberry
consommé blood orange sorbet

Chocolate and hazelnut terrine, chocolate dipped milk sorbet
white chocolate mousse cigar

Frangipane and almond tart with sautéed blood plum
vanilla bean ice cream cone, blackberries

Selection of Australian and International cheese
walnut bread, fruit and crackers

Chef James Mussillon



Three Course Lunch Menu

\$55 p.p

Foie gras parfait with roasted loin of rabbit, salted walnut
crisp potato wafers and port jus

Blue swimmer crab, avocado, tomato and jelly raviolo, lime mayonnaise
baby celery

Pumpkin and ginger filled courgette flower, globe artichoke, ratatouille

Seared scallop and sugar cured ocean trout with hommus, white beans
baby coriander balsamic reduction,

Pork belly with sautéed garlic king prawn, fennel puree, apple chip

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Grainge grainfed angus beef, oxtail cigar, glazed eschalot  
sugar snap salad

Rare roasted loin of venison, cauliflower, spiced beetroot  
spinach pannacotta, broad beans, shiraz wine glaze

Crisp skin local snapper with poached moreton bay bugs, clams  
garlic mussel emulsion

Pan seared john dory fillet, saffron mash, young leek  
avruga caviar sauce crème

Potato and parmesan gnocchi, asparagus tips, truffle  
wild mushroom ragout, petite herbs

Paris mash  
Sugar snap peas with crushed pinenuts  
Asparagus with eschallot and ginger  
Leaf salad with light vinaigrette

@8

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Vanilla pannacotta with seasonal mixed berries, strawberry consommé
blood orange sorbet

Chocolate and hazelnut terrine, chocolate dipped milk sorbet
white chocolate mousse cigar

Frangipane and almond tart with sautéed blood plum
vanilla bean ice cream cone, blackberries

Selection of Australian and International cheese
walnut bread, fruit and crackers

Chef James Mussillon