

Private Dining Autumn/Winter 2017

Entrée

Soupe du jour

Slow cooked Southdown lamb shoulder haleem with chickpeas and barley, pan-fried roti (GFO)

Charred eggplant and walnut pate, toasted pita bread with zaatar, pickled baby cucumbers, house marinated mushrooms (VGN, GFO)

Kingfish cured with orange and anise, Avruga caviar, rocket, seeded croutons and orange reduction (GFO, DF)

Chacuterie platter of Wagyu pastrami, Spanish chorizo sausage, Morcilla black pudding, Sicilian olives, cippolinis and chargrilled Turkish bread

Butternut pumpkin freekah risotto with toasted pinenuts, sage and parmesan crumble (DFO, GFO, V)

Squid ink linguine with seared Moreton Bay Bugs, prawn bisque, freshly shaved parmesan (DFO)

*All Entrées are available as a Main course

Main

Makrut lime scented steamed FOD, fresh rolled rice noodles, crispy tofu puffs, laksa broth (GFO)

250g Pinnacle grass-fed porterhouse mbscore 2+, pommes gratin, shitake mushroom jus (DFO, GF)

Cassoulet of duck with French garlic sausage, fresh haricot beans, puff pastry fleuron (GFO)

12hour braised venison shank with juniper berries, truffled semolina, apple and horseradish preserve (GF, DFO)

Parsnip compressed with aged soy, royal blue mash, miso jus, dehydrated kale, beetroot chips (GF, DFO, V)

Tiger prawn, local calamari and chorizo paella with baby peas and saffron (GF, DFO)

Dessert

Sticky prune cinnamon cake, coconut caramel, coconut and cacao gelato, coconut chips (VGN)

White cacao and strawberry brûlée, white chocolate and almond wafer, strawberry vanilla gel (GFO)

Gelato of the Day in wafer basket (GFO)

Gateaux of the Day

Trio of cheese with mixed crackers

(V) Vegetarian | (VO) Vegetarian Option | (GF) Gluten Free | (GFO) Gluten Free Option Available | (DFO) Dairy Free Option Available | (VGN) Vegan | (VGNO) Vegan Option Available