

## Private Dining Spring 2017

### **Entrée**

Soupe du jour

Roast beetroot and fennel soup, goats cheese emulsion, blood orange crisps, balsamic reduction (v, vgno, gf)

Grilled asparagus, blue cheese gelato, Kaiserfleisch crumb, lemon infused cherry tomato, pickled shimeji mushrooms (vo, gfo)

Seared Canadian scallops, soba noodles, pickled cucumber, ponzu gel, puffed wild rice (gfo, df)

Corn-fed chicken ballotine, white truffle, butternut pumpkin puree, seared brussel sprouts, crispy sage (gf)

Braised venison and chorizo risotto, peas, tomato concasse, fresh radish (gf, dfo)

Fresh rice noodle stir-fry with red cabbage, Chinese broccoli and water chestnuts, sesame soy dressing (vgn, gfo)

\*All Entrées are available as a Main course

### **Main**

Parmesan crusted FOD, cauliflower rice, pan fried spinach, toasted buckwheat, lemon vinaigrette (gfo)

Pork belly cooked in duck fat, watercress risotto, granny smith apple gel, crispy guanciale (gf, dfo)

250g Pinnacle grass-fed porterhouse, wagyu beef cheek croquette, capsicum and chilli jam, red wine jus

Sous vide lamb rump with mint, braised lentils du puy, twice cooked royal blue, au jus (gf, dfo)

Tempura salt and pepper FOD, stealth fries, Asian coleslaw, kewpie mayo (dfo)

Eggplant, sautéed shallots and lemon moussaka, rocket salad, sweet potato chips (vgn, gfo, v)

### **Dessert**

Dai Dai citrus curd, matcha and wasabi meringue, ginger sponge, coconut caviar, lime gel (gfo)

Dark chocolate glazed carrot and pineapple cake, compressed pineapple, spiced mango sorbet (vgn)

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