



SEASONAL FINE DINING MENU

ENTREE

Soused prawns with grilled artichokes & confit onions (GF)

Pastrami of Hiramasa Kingfish w fennel & yuzu pickle (GF)

Goats curd panna cotta w saffron potatoes, wild mushrooms and
lemon oil dressed sorrel salad (GF)

Beetroot and vodka cured Huon salmon w a beetroot compote and
crème fraiche (GF)

MAIN

Angus beef cooked three ways, pomme anna and beef jus (GF)

Roast Crown of corn fed chicken w a Kūmara & nutmeg Paris mash w
pernod and lemon beurre blanc sauce (GF)

Rack of Spring Lamb w apricot & rosemary lamb noisette, potato
galette & mint jus (GF)

Confit Humpty Do Barramundi, herb & parmesan gnocchi, poached
mussels & Moules mariniere sauce

DESSERT

Valrhona chocolate parfait

Orange and Honeycomb crème brulee w molten chocolate (GF)



Classic apple tarte tatin w vanilla clotted cream

Individual imported and Local Cheese selection, fruit & crackers

Dietaries

Pescatarian (P)

Vegetarian (V)

Gluten Free (GF)

Add Glass Hire

(includes delivery, pickup and cleaning)

\$4 per person

1 x Champagne glass

1 x red/white wine glass

1 x soft-drink/beer

1 x water glass

Choose:

2 courses: \$68 per person. 3 courses: \$82 per person. Additional \$10 per course 4th course onwards. \$10 extra per course for alternate drop.

Price also includes two seasonal sides, Bread rolls, butter and petit fours.

All Prices are per person and exclude GST.

Staffing:

- A chef to finish and present food on site is \$230 each for a 4 hour minimum (\$250 Sat. \$285 Sun. \$390 Public Holiday)
- Waiters, if required, are \$210 each for a 4 hour minimum (\$230 Sat. \$265 Sun. \$370 Public Holiday)