



Your Place ^{OR} MINE.

PRIVATE DINING

Chef Judi Gillson has created this menu so you can craft your evenings dining experience. Our 3 course option gets you Entree, Main & Dessert while our 2 course option gets you Entree & Main **or** Main & Dessert.

Select 2 dishes for each course to be alternated down the table as well as 2 sides to be served with main course.

DINING OPTION

2 Course

(Entree, Main or Main, Dessert)

Your Place: \$85pp

Mine: \$60pp

3 Course

(Entree, Main, Dessert)

Your Place: \$100pp

Mine: \$75pp

ENTREE

Mussels, Wagyu Spiced Tartare & Vietnamese Crisp Wonton

Veal, Duck & Pork Terrine W Shiraz Grape Relish & Toasts

Salt & Pepper Prawn W Hot & Sour Sauce, Lime

Grilled Prosciutto Wrapped Scallops W Lemon Rosemary Drizzle

Twice Baked Cheese Souffle W Grilled Eggplant, Capsicum & Zucchini Flower

Housemade Gnocchi - Choose from:

Lamb Ragout W Shaved Pecorino

Homemade Pesto, Chicken, Baby Pea & Shaved Parmesan

Smoked Salmon, Avocado, Sour Cream & Pappadam Stack W Citrus Drizzle

Fried Eggplant Fritters Served W Hummus & Coriander Raita

Chicken Liver Parfait Served W Muscatel Jelly & Toasts

Slow Baked Pork Belly On Herb Salad W Caramalised Peanut Chilli Drizzle

Risotto of Slow Cooked Pork W Caramalised Apple & Shaved Parmesan

Risotto of Homemade Pesto, Baby Pea & Fresh Herb Dressing

Tandoori Chicken Served W Mango Salsa, Coriander Raita & Naan Bread

Shredded Chicken & Prawn W Vietna

Share

Dip Selection - Kimchi Bloody Mary, Tzatziki, Pumpkin Hummus, Ciabatta, Olive Oil, Herbs

Antipasto - Local Cured Meats, Cheeses, Housemade Dried Tomatos, Char Grilled Vegetables, Pate & Ciabatta Bread

Asian Platter - Pork & Ginger Gyoza, Tempura Style Prawn W Noc Cham, Panko Crumbed-Mussels, Vietnamese Crispy Wontons

MAIN

Barramundi Fillet Served On Ancient Grain Salad W Pomegranate Dressing
Shanghai Noodle W Pork, Prawn & Blac Vinegar
Grilled Eye Fillet W Red Wine Glaze, Scallop Potato & Seasonal Greens
Paprika Crusted Chicken Fillet On Kkale Tabouli W Roast Sweet Potato
Twice Cooked Duck W Caramelised Red Cabbage & Black Rice
Greek Marinated Lamb Rack W Roast Chat Potato, Cherry Tomato & Olive
Ricotta Filled Chicken Breast Baekd On Tomato Sugo & Baked Prosciutto
Barramundi En Papillote - Tomato, Parsley & Olive Steamed Fillet W Fennel Salad
Baby Snapper Cooked In Tamarind Sauce W Pickled Daikon, Carrot & Jasmine Rice
Slow Cooked Beef Short Ribs In Asian Broth, Served W Asian Greens, Rice & Sticky Sauce
Pork Florentine - Cutlets Topped W Tomato, Spinach & Cheddar Cheese
Blackened Ocean Trout Served On Ancient Grain Salad W Pickled Lemon
Chilli Lime Baked Salmon Fillet W Asian Slaw, Noc Cham & Crisp Fried Onion

Share

Slow Roasted Lamb Shoulder W Fried Cauliflower, Roast Potato, Paprika Carrot & Parnsip
Tandoori Spiced Grilled Chicken W Coriander & Roast Truss Tomato
Baked Salmon Fillet
Wild Native Pepperberry Crusted Eye Fillet

SIDES

Rosemary Baked Potatoes
Duck Fat Potatoes
Warm Salad of Roast Root Vegetables
Tossed Green Salad W Balsamic Glaze
Steamed Seasonal Vegetables
Pickled Beetroot, Carrot & Mint Salad W Rocket & Roast Pepitas
Fennel, Cucumber & Persian Fetta Salad
Kale & Cous Cous Tabouli
Ancient Grain, Lemon & Parsley Salad

DESSERT

Chocolate Fondant W Peppermint Icecream & Pistachio Biscotti

Lemon Lime Tart W Double Cream

Apple & Pear Cake W Caramel Sauce & Double Cream

Apple Shortcake W Vanilla Bean Icecream

Raspberry & Apple Crumble Tart W Raspberry Sauce & Double Cream

Sticky Date Pudding W Cream & Caramel Sauce

Upside Down Pavlova

Creme Brulee W Seasonal Poached Fruit

Wattleseed Panna Cotta W Hibiscus Syrup