



CANDLELIT DINNER
Saturday 2 February 2019

MENU

Entrée

Tuna tartare, mizuna and pickled ginger salad, wasabi cream

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*Seared venison loin, dark chocolate and beetroot purée,
crispy quails egg and pickled radish*

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Goats cheese and beetroot terrine, caramelised figs and pumpkin seed toast

Chilled Gazpacho

Main Course

*Fillet steak, potato galette, purple garlic and cauliflower purée,
truffle pink pepper jus*

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Blue spot rock cod, seafood essence, asparagus and buttered samphire

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Sweet potato gnocchi, toasted pine nuts, rocket pesto sauce and shaved parmesan

all served with a medley of steamed summer vegetables

Dessert

Sangria jelly and fresh fruit with homemade vanilla & Nooky ice cream

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Mango panna cotta, kaffir lime jelly and chilli caramel