

MENU

Carpaccio of kangaroo fillet, bush tomato chutney and
pickled macadamias

Seared scallops, truffled cauliflower purée and
crispy prosciutto

Stuffed baby squash, roasted hazelnuts,
sweet potato and beetroot purées

Pumpkin soup shooter with
chilli ice cream

Herb crusted lamb rack, grain mustard mash, ratatouille
and kale crisps

Gold band snapper on a bed of blue swimmer crab risotto,
saffron cream

Mushroom medley: wild mushroom arancini, crispy enokis,
stuffed button mushrooms and parmesan crisp (V)

All served with a seasonal vegetable medley

Beetroot and dark chocolate panna cotta, coffee crumb
and candied beetroot

Mulled wine poached pear, vanilla crème anglaise
and sesame tuille

Rhubarb pastils (custard tart) poached rhubarb,
rose jelly and rose water cream