

# Plated Dinner Menu



## Entrees

House Cured Maple Duck, Brussels, Figs, Pumpkin Puree

Textures of Beetroot, Gorgonzola, Lemon Myrtle Honey, Macadamia

Soft Shell Crab, Wasabi Emulsion, Finger Lime & Wakame Salsa Agresto

Roasted Carrot, Parsnip Creme, Citrus Marmalade, Seed Crisps

Beef Tataki, Sugar Loaf, Quail Egg, Jus Gras

Prawn & Salted Cod Croquette, Gribiche

## Mains

Braised Beef Cheek, Polenta, King Mushroom, Crumbed Bone Marrow, Hibiscus Jus

Greylands Beef Sirloin, Beans, Lemon Myrtle & Leek Fondue, Jus Gras

Spatchcock, Puy Lentils, Pearl Onions, Romesco, Jus

Confit Salmon, Swiss Chard, Potato Fondant, Horseradish Foam

Miso & Lemon Aspen Glazed Cauliflower, Daikon, Soy Egg, Herb Emulsion, Pickled Ginger, Toasted Seeds

Confit Yam, Courgette, Bush Tomato Achar, Warrigal Greens, Cashew Crème

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## Desserts

Jinny's Dubai Chocolate Pistachio Chou a la creme

Sticky Date Pudding, Candied Persimmons, Blistered Grapes, Hazelnut Praline Crumb, Truffled Vanilla Bean Gelato

Parsnip Bavarois, Caramelised White Chocolate, Poached Pear, Alto Olive Oil

Sweet Potato Chocolate Brownie, Salted Caramel Sauce & Ube Gelato

Chocolat au Mousse Crunch, Citrus Compote, Sweet Dukkha

Dolce De Leche Hazelnut Dome, Candied Rhubarb

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