



Plated Dinner Menu

Entrees

Jamon Iberko, Peach, Tomato Vinaigrette, House Pickles, Edible Flower

House Smoked Salmon, Whipped Ricotta, Cannoli

Crab, Wakame, Pickled Ginger, Edamame En crouete, Wasabi Emulsion

Spring Vegetable Eden Garden, Macadamia Agresto, Tomato Vinaigrette

Melon Caprese, Ricotta Whip, Gazpacho Powder

Paperbark Smoked Quail, Romesco, Cornichon Salsa Verde

Mains

Pepper Berry & Sumac Loin of Lamb, Beets, Spring Vegetables, Potato Wafer, Jus

Beef Chateaubriand, Wilted Warragal Greens, Heirloom Vegetables, Potato Rosti, Wattle Seed Compound Butter, Port Reduction

Miso Glazed Mulloway, Asparagus, Pea Textures, Yuzu Finger Lime Vinaigrette

Crossland Chicken Breast, Broccolini, Romesco, Potato Crisps, Jus Gras

Eggplant Mutabal, Honey Tahini Emulsion, Pineapple Pico de Gallo, Grain Puffs, Crisp Bread

BBQ Leek, Globe Artichoke, Truss Tomato, Ajvar, Smoked Labneh



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Desserts

Espresso Whisky Martini Mousse, Chocolate Crystals, Amarena Cherries

Jinny's Basque Cheesecake, Cointreau Caramelised Citrus, Fresh Berries

Prosciutto Melone, White Chocolate Crumbs, Goat's Curd Gelato

Passionfruit Slice Bavaois, Raspberry Textures Chocolat au Mousse
Chocolate Delice, Fresh Berries, Passionfruit Drizzle

Donut Gelato, Strawberry Textures, Basil White Chocolate Crumbs
