



WINTER • DINNER

20 MENU 23

ENTREE

W.A. Octopus, Puy Lentil, Caramelized Onions, Jus Gras

Smoked Confit Celeriac, Heirloom Baby Vegetables, Pesto, Micro Herbs & Nasturium

Pan Fried Quail, Squash Puree, Spinach, Gremolata, Nutty Butter Sauce

Roasted Beef Marrow En Croute, Mixed Herb Salad, Baby Capers, Buerre Noisette

Seared Scallops, Macadamia Crumbs, Charred Peppers, White Truffle Oil

MAIN

Tenderloin of Beef, Fondant, Baby Carrots, Blistered Truss Tomatoes, Jus

Basil Gnocchi, Forest Mushrooms, Pinenuts, Grano Padano Floss

Ocean Trout, Celeriac Remoulade, Vongole, Saffron Foam, Baby Herbs

Prunes, Confit Duck Roulade, Potato Millefeuille, Silverbeet & Chestnut Mushrooms, Jus Gras

Twice Cooked Pork Belly, Apple & Raisin Relish, Braised Red Cabbage

DESSERT

Baked Apple, Walnut & Berry Pathivierre, Anglaise, Toffee Ice Cream

Poached Pear, Hazelnut Praline, Chocolate Mousse, Tuille

Warm Sticky Date Pudding, Butterscotch Sauce, Pistachio Soil, Vanilla Whip

Tiramisu Teardrop, Rhubarb Compote & Coconut Kisses Macaroons



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DISH DESCRIPTIONS

ENTREE

OCTOPUS:

Octopus, puy lentil, carrot, leek, zucchini, jus, salsa verde, micro coriander.

SMOKED CELERIAC:

Celeriac, heirloom carrots, truss cherry tomatoes, chards, truffle oil, pesto, baby herbs, edible flowers.

QUAIL:

Quail, pumpkin puree, spinach, burnt butter, toasted pinenuts, pepitas, gremolata, crispy sage.

BONE MARROW:

Bone marrow, garlic toast, herbs, fennel, chardonnay dressing, crispy capers, burnt butter.

SCALLOPS:

Scallops, salsa rossa puree, macadamia crumbs, baby herbs, edible flowers, truffle oil.

MAIN

TENDERLOIN:

Tenderloin, potato fondant, heirloom carrots, truss cherry tomatoes, jus.

BASIL GNOCCHI:

Gnocchi, Mixed mushrooms, toasted pinenuts, basil oil, grano padano, butter, micro herbs.

OCEAN TROUT:

Ocean trout, remoulade (apple, celeriac, herbs, mayo, lemon, radish), Vongole, Saffron foam, basil oil, fennel frongs, sorrel.

CONFIT DUCK:

Duck roulade (duck, prune, confit garlic, silverbeet), potato bake, chestnut mushroom, Jus Gras.

PORK BELLY:

Pork belly, sautéed cabbage, apple & raisin relish, candied walnuts.

DESSERT

APPLE & BERRY TURN OVER:

Apple Turnover (apple, raisin, cranberries, walnuts, custard, puff pastry), Chocolate crumbs, ice cream, lemon balm, edible flower.

POACHED PEAR:

Poached pear, hazelnut praline, chocolate mousse, pistachio crumbs, tuille, lemon balm, edible flower raspberry powder.

STICKY DATE:

Sticky date, butterscotch sauce, pistachio soil, vanilla whip, raspberry powder, lemon balm.

TIRAMISU:

Tiramisu, Rhubarb compote, coconut macaroon kisses, lemon balm, edible flower.