

APPETISER

House Made Dips

Selection of crisp breads

ENTRÉE

Pumpkin Velouté

Goats cheese ravioli, sage and brioche crumb

Roasted Quail

Mushroom, coriander and soy

MAIN

Seared Barramundi

Lime and jackfruit sauce, snow peas, carrots, asparagus

Braised Beef Cheek

Potato gratin, confit vegetables, red wine jus

CHEESE

Chef's Selection of Local Cheese

Quince paste, water crackers, spiced fruit loaf

DESSERT TASTING PLATE

Sticky Date Pudding

Butterscotch, crème fraîche

Vanilla Pannacotta

Sweet poached pear

Gratuities at your discretion