



DINNER MENU

*This innovative format allows you to choose the menu you want, in the size you want
(entrée, main, dégustation)*

Vegetarian

Hand made agnolotti, roasted eggplant goats cheese thyme filling, Mount Zero
lemon pressed EVOO, melted tomato

Mushroom lasagne - sautéed mixed fresh and dried mushrooms,
taleggio cream sauce, truffle salsa

David & Lisa's heirloom carrots - confit, gel, puree, olive oil pudding

Fiore di Burrata, roasted red and yellow capsicum, fresh basil, wild olives,
garlic panzanella crumbs

Confit fennel, charred onions, spring peas, herb salad, egg yolk dressing

Fish | Seafood

Confit ocean trout, handmade rice noodles, ginger coriander broth,
edamame, crisp skin

Butter poached Moreton Bay bug, confit leeks, cauliflower puree, truffle

King prawn char grilled, pan fried snapper, steamed mussels, "bouillabaisse" sauce

Pan fried blue eye trevalla, mussel and corn chowder, creamy mash, salt bush

Pan seared Hokkaido scallops, spanner crab salad, cucumber gel,
smoked garlic pearl

Ale cured kingfish, beetroot and apple coleslaw, horseradish mayonnaise,
watercress

Tasmanian Salmon fillet, pan roasted mushroom varieties, broccolini and garlic,
caramelised potato crush, bottarga mayonnaise

Peter Ford

Catering



Meat | Poultry | Game

Glen Greenock lamb pithivier, glazed Spring Creek organic root vegetables, green peas & lamb shiraz jus

Parmesan crusted rabbit loin, lemon caper and sage braised leg tortellono, charred spring onion, lemon beurre blanc

Beetroot cured lamb rump, beetroot puree, golden beetroot confit, fennel pollen fraiche, lamb fat potato

Crispy fried quail, dukkha, smoky baba ghanoush, pomegranate dressing, coriander

Chargrilled Sher wagyu topside, chimichurri, sweet potato fondant, beans, smoked almonds and puffed quinoa

Waubra Prime lamb rack, lardo snap peas, pea puree, sautéed snow tendrils, Hasselback potato, lamb jus

Dry aged duck breast, roasted corn puree, apple radicchio, beetroot balsamic pearls, hazelnut tuille

Waubra Prime beef fillet, roasted eggplant and black garlic puree, crispy garlic chips, charred broccolini

Crispy skinned pork belly with sage and pepper, apple jus, hazelnut broccolini, creamed cauliflower, sautéed potato

Free-range grass-fed Bannockburn hanger steak, Roquefort butter, potato souffle, endive radish fennel salad

Preserved lemon and saffron marinated chicken fillet, slow cooked Lebanese style freekeh, spinach and pine nuts

Peter Ford

Catering



Dessert

Jacques Genin's famous chocolate tart, walnut & coriander seed soil, almond gelato

Zucchini cake, lime curd, cream cheese ice cream, pistachio

Flourless almond torte, poached Hopeton St quince, crème fraiche ice-cream, salted caramel, filbert brittle

Hazelnut gelato, Nutella panna cotta, chocolate hazelnut biscotti crumbs, coffee anglaise, caramel dipped hazelnut

Brioche filled with white coffee gelato, chocolate sauce

Strawberry ice cream and meringue vacherin, smashed strawberries, Meredith's sheep's milk yoghurt sorbet, milk crumbs

2 matching canapés, 2 courses

\$ 67.00 per person (ex. GST)

2 matching canapés, 3 courses

\$ 79.50 per person (ex. GST)

2 matching canapés, menu degustation (4 courses)

\$ 95.60 per person (ex. GST)

All selections include house baked sour dough rolls, filtered coffee & loose leaf tea

Mon - Sat prices. Please ask for our Sunday prices.

Minimum numbers apply. Staff prices on application.