



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 & dried mushrooms, taleggio cream sauce, truffle salsa.

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

Fiore di Burrata, roasted red & 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.
GF, DF, EG

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

Italian octopus carpaccio, lemon pressed olive oil, shaved parmesan, squid crisps. GF, EF

Kingfish masala, red lentil and rice dosa, mint relish, lemon rice. GF

Seared Hokkaido scallops, spanner crab salad, cucumber gel, smoked garlic pearl. GF, DF

Coral trout, wilted cabbage, fennel and Salt Kitchen pancetta, crisp potato. GF

Snapper pan roasted, warm freekeh beetroot and beet leaf salad, yoghurt, horseradish & dill sauce.

Peter Ford

Catering



Meat | Poultry | Game

Fennel pollen infused confit lamb shoulder, roast carrot puree, grilled dandelions, pommes Anna. GF, DF

Confit duck leg, our spätzle, roasted mushrooms, kale chips.

Coffee coated Yarra Valley venison fillet, sweet potato fondant, bitter greens, blackberry jus. GF

Polenta crusted quail involtini, sage onion and parmesan, Romesco sauce, cavolo nero.

Chargrilled Sher wagyu rump, chimichurri, asado potato, sauteed swiss chard, raisins & smoked almonds. GF

Waubra district lamb rack, chorizo, smoky eggplant puree, toasted seeds, mojo verde. GF

Dry aged duck breast, black glutinous rice, roasted red and golden beetroots, star anise jus gras. GF

Waubra Prime beef eye fillet, roasted eggplant & black garlic puree, crisp beef tendon, confit potato, cucumber sour cream salad. GF

Crispy skinned pork belly porchetta, hasselback potato, braised beans & onions, pickled quince jus. GF

Panko crusted veal cutlet, garlic & lemon wilted rocket, silky Desiree potato mash.

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

Peter Ford

Catering



Dessert

Shaun Hill's chocolate torte, fresh mint ice cream, walnut coriander seed crumb. V

Zucchini Swiss roll, lime curd, cream cheese ice cream, burnt butter biscuit. V

Persian love cake, Ida St Blood plum yoghurt ice cream, salted pistachio crumb, pistachio floss, rose milk skin. V

Apple filo mille feuille, apple sorbet, whey caramel, gingerbread crumb. V

White coffee gelato, toasted brioche crumbs, Kahlua syrup, chocolate sauce. V

Strawberry ice cream and meringue vacherin, smashed strawberries, Meredith's Sheep's milk yoghurt sorbet, milk crumbs. V, GF

Honey almond cake with raspberries, orange and pistachios served with Callebaut white chocolate, yoghurt and raspberry ice-cream. GF

2 matching canapés, 2 courses

\$ 71.05 per person (ex. GST)

2 matching canapés, 3 courses

\$ 84.35 per person (ex. GST)

2 matching canapés, 4 courses

\$ 101.40 per person (ex. GST)

Dégustation prices on application

All selections include house baked sour dough rolls

Mon - Sat prices. Please ask for our Sunday prices.
Minimum numbers apply. Staff prices on application.