

Appetisers

Crispy polenta cake, putanesca sauce, basil oil

Spicy Lobster, green bean and mango salad, edible flowers, champagne vinaigrette, micro herbs

Wild mushrooms risotto, truffle oil, shaved parmesan

Mushroom and chicken vol au vent

Pumpkin ravioli with sage butter, pecorino, rocket leaves

Mains

Barramundi with pancetta, shimeji mushrooms, cauliflower and horseradish puree, basil oil

Pepper Crusted Tuna, spicy ponzu, bok choy, Asian mushrooms

Beef Fillet, garlic mash, roasted baby vegetables, Creamy peppercorn sauce

Whole roasted pork tenderloin with peas, roasted shallots and pepper jus, creamed potato

Seared scallops, caramelized shallot and cauliflower puree, broad beans

Desserts

Chocolate Mille Feuille with raspberry coulis, seasonal berries and salted caramel ice cream

Lemon Meringue tart with rich chocolate ice cream, wild flowers

Chocolate lava cake, berry sorbet, seasonal berries

Lamington layer cake, coconut ice cream

Trio of Panna cotta, cannoli and cassata ala Siciliana