



PLATED DINNER MENU

SOUP

Truffle scented wild mushroom

Oven roasted butternut pumpkin bisque, tarragon crème fraiche

Cumin scented le puy lentil soup with local goats crumble

Classic Italian minestrone soup with oregano and basil pesto

Herb roasted tomato bisque with crispy basil and basil oil

Cognac flamed lobster bisque, saffron aioli

Young carrot and ginger soup, lightly whipped cream, curry oil

Classic French onion soup, comte toast

COLD ENTRÉE

Heirloom beetroot, herb crusted goat chèvre, baby lamb lettuce, hazelnut dressing

Salmon pastrami, compressed melon, fennel orange cream, red vein sorrel, citrus oil

Cone Bay barramundi "escabeche style" with baby watercress, pickled apples, avocado cream, crispy red quinoa

Tasmanian salmon tartar, fermented radish, crispy capers, orange reduction and yoghurt

Pepper crusted grassland beef Carpaccio, black olive soil, hand-picked watercress leaves, Joseph's Olive Oil

Local prawn roulade, chilled cauliflower soup, caviar and citrus oil

Classic caprese salad, herb confit tomato, fresh mozzarella, basil crumble, micro basil,

Grilled asparagus, slow cooked eggs, quinoa tabouleh with gribiche sauce

HOT ENTRÉE

Peaso glazed Berkshire pork belly, carrot puree, sweet apples, petit herbs

Olive oil confit king salmon, leek puree, pickled mushrooms, Tasmanian peppers

Fig and herb infused chicken roulade, coffee celeriac puree, cauliflower, and chicken jus

Witches Chase goat's cheese ravioli, lavender beurre blanc, parmesan and pine nuts

Miso grilled green prawn, pea puree, confit tomato, chorizo crumble

MAIN COURSE

Crispy skin wild barramundi, crushed kipfler potato, buttered broccoli and lemon butter sauce
Grass fed beef eye fillet, fondant potato, grilled artichoke, crispy cauliflower and jus
Spinach and ricotta stuffed chicken breast, cream of spinach, warm quinoa salad and jus
Grilled pork cutlet, sweet potato, and barley and rhubarb salad and pork jus
Pan seared barramundi, classic ratatouille, crispy basil and mussel vinaigrette
Grilled Victorian rack of lamb, pea puree, zucchini ribbon, pistachio and lamb jus
Chermoula marinated king salmon, apple-fennel puree, baby broccolini and grilled tomato salsa
Grilled beef tenderloin, parsnip puree, baby carrot and parsnip chips
BBQ chicken breast, garlic mashed potato, glazed eschallot and potato chips
Slow cooked beef striploin, potato gratin, braised mushroom, arugula and jus
Mustard crusted veal tenderloin, chateau potato, French beans and pepper sauce
Dry aged Acquerello rice risotto “seasonal and spontaneous” with grana padano and basil chips

DESSERT

Chocolate hazelnut mousse cake, hazelnut dacquoise, candid hazelnut and chocolate glaze
Buttermilk pannacotta, candied orange, sable and raspberry coulis
Caramel apple tart with rum flavoured crème anglaise
Classic black forest cake, sweet cherries and coffee-butter cream
Citrus tart with pate sable crust, lemon curd and candied orange slice
Seasonal fruit tart, berry jam, candied macadamia
Dulce de leche éclairs, vanilla cream, almond crumble, chocolate ice-cream
Tropical mango cheesecake, macadamia crumble, berry jam
Mocca crème brûlée, walnut crumble, biscotti and fresh strawberry
Raspberry and lime mousse, dried raspberry, chocolate curl
Salmon pastrami, compressed melon, fennel-orange cream, red vein sorrel, citrus oil