

ENTRÉE

- CAPRESE, HEIRLOOM TOMATO, BUFFALO MOZZARELLA, MOUNT ZERO EVOO, BABY BASIL (GF, V)
- PEARL COUSCOUS, TAHINI CUMIN BAKED EGGPLANT, GREEN HARISSA, ROASTED VINE TOMATO, POMEGRANATE JEWELS (VG)
- HAND ROLLED TARRAGON GNOCCHI, BABY VEGETABLES, BURNT BUTTER TUSCAN CABBAGE (V)
- HOKKAIDO SCALLOP CEVICHE, SAKE COMPRESSED WATERMELON, SHICHIMI TOGARASHI, PONZU, MICRO CRESS (GF, DF)
- PAN SEARED SOUTH AUSTRALIAN BABY SQUID, ROMESCO, SQUID INK CRISP, SAMPHIRE, NDUJA, CHARRED CUCUMBER (GF, DF)
- SKULL ISLAND PRAWN CRISPY HEAD, GREEN MANGO, PAWPAW SALAD, BETEL LEAF, POMELO, NUOC CHAM (GF, DF)
- ALASKAN KING CRAB CUSTARD, VERJUICE VINAIGRETTE, PICKLED GREEN TOMATOES & RED ONIONS, MICRO HERB SALAD (GF)
- MOUNT MACEDON CORN FED SPICED DUCK LARB PED, ICEBERG LETTUCE, FRAGRANT HERBS, LIME & PALM SUGAR DRESSING (GF)
- STUFFED FREE RANGE QUAIL, AGED RICE PILAF, BARBERRIES, CURRANTS, SMOKED ALMONDS, MAROUSALATA, BUTTERMILK & ORANGE BLOSSOM DRESSING (GF)

MAIN COURSE

- WILD MUSHROOM PITHIVIER, ZUCCHINI BLOSSOMS, FINE HERBS, FETA CRUMBLE (V)
- BAKED KENT PUMPKIN, SUMAC, ORANGE COUSCOUS, SMOKED ALMONDS, MEDJOOOL DATES, BABA GHANOUJ (VG)
- PAN SEARED BASS CROUPER, ASIAN VEGETABLES, GINGER FLOWER, HOT & SOUR TAMARIND BROTH (GF, DF)
- CRISPY SKIN CONE BAY BARRAMUNDI, STEAMED GREEN LIP MUSSELS, YELLOW CURRY SAUCE, SMASHED CUCUMBER, RADISH SALAD (GF)
- FREE RANGE CHICKEN BREAST, FRENCH BEAN, PEA & BABY KALE SALAD, TARRAGON MUSCATEL DRESSING (GF, DF)
- MOUNT MACEDON CORN FED DUCK BREAST, CANDIED ORANGE, PEDRO XIMENEZ GLAZED PEACHES, ROASTED BABY BEETROOT, RED LEAF SALAD (GF, DF)
- PASTURE FED BEEF FILLET, SALT BAKED BEETROOT, ROASTED BONE MARROW, PICKLED ZUCCHINI & WATERCRESS SALAD, PINK PEPPERCORN JUS (GF, DF)
- SLOW ROASTED LAMB SHOULDER, GARLIC & CUMIN, HEIRLOOM ROASTED PEPPERS, MINT & PARSLEY SALAD, CANDIED CHICKPEAS, YOGHURT DILL DRESSING (GF)

SIDES

EXTRA \$3 PER PERSON

- HAND PICKED BABY CRESS, CANDIED COCONUT, SHAVED GRANA PADANO, MOUNT ZERO EVOO, VERJUICE (V, GF)
 - GRILLED SUMMER SQUASH, ZUCCHINI FLOWERS, FETA CRUMBLE, TOASTED PINE NUTS, GREEN HARISSA (V, GF)
 - STEAMED GREEN BEANS, PEA TENDRILS, MINT, FRIED SHALLOTS, BURRATA, WHITE BALSAMIC, MOUNT ZERO EVOO (V, GF)
 - FRIED CORN, FERMENTED CHILLI, GARLIC, YOGHURT DRESSING (V, GF)
 - ROASTED NEW SEASON POTATOES, SMOKED PAPRIKA, SMASHED GARLIC, SEA SALT, ROSEMARY (VG, GF)
 - CHARRED HERITAGE CARROTS, LABNA, SMOKED ALMONDS, TAHINI & CUMIN DRESSING (V, GF)
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PLATED DESSERT

- BAKED PASSIONFRUIT BRÛLÉE TART, PASSIONFRUIT SORBET, EXOTIC FRUIT SALAD (V)
 - RASPBERRY, MASCARPONE & BRIOCHE SUMMER BERRY PUDDING (V)
 - BITTERSWEET DOUBLE CHOCOLATE DELICE, BROWNIE SOIL, RASPBERRIES (V)
 - BOWEN MANGO, LYCHEE SANDWICH, PALM SUGAR CREAM, HONEY ROASTED KATAIFI, PINEAPPLE GAZPACHIO, SWEET BASIL SEEDS (V)
 - ALMOND & MANGO JELLY, STONE FRUIT SALAD, MANGO SORBET (VG, GF)
 - PIÑA COLADA, COCONUT PEARLS, COCONUT CANDY, GRILLED PINEAPPLE, MALIBU JELLY, PINEAPPLE SORBET (VG, GF)
 - MOSCATO SAVARIN, POACHED SUMMER FRUITS, VANILLA BEAN ICE CREAM (V)
 - DULCE DE LECHE CUSTARD, CONFIT PINEAPPLE, CARAMELISED LADY FINGER BANANAS, CANDIED PISTACHIO (V, GF)
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TO FINISH

INCLUDED IN ALL BANQUETS

- VITTORIA COFFEE & T2 TEAS
 - A SELECTION OF PETIT FOURS
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