

PLATED MENU

Entrée

vine leave wrapped quail breast with jamon, yogurt & harissa
smoked trout piklets with guacamole, frizze and honey rosemary vinaigrette
rolled lamb stuffed with anchovies, thyme & crushed grapes
'soufflé au fromage' with apple & walnut salad

Main

grilled salmon with herb lentils & mustard oil
beef eye fillet with bone marrow butter & caramelized onion
gnocchi made with organic tats, arugula and grated aged cheddar cheese
'blackened' pork chops with smoked speck infused beans & spinach
grilled duck breast with baked pumpkin, apple & pea puree

Dessert

banana cake with toffee snap & pistachio ice cream
apple & cinnamon crumble with raspberry & vanilla sorbet
chocolate & orange terrine with creme anglaise
ricotta fruitcake on amaretti biscuit base