

# 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*

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