

3 COURSE SET MENU \$84 PER HEAD

Please select 3 dishes from below for your guests to choose from

ENTRÉE

Zucchini flowers, ricotta, pine nuts, heirloom tomato, golden raisins, basil

Selection of charcuterie with pickles & condiments

Lightly cured Hiramasa kingfish tartare, kefir cream, charred cucumber, trout roe,
radish

Fior di burrata, pea mousseline, broad bean leaves, wild herbs, mint

MAIN

accompanied by salad and chips for the table

Cape York barramundi fillet, Goolwa pippies, skordalia, chervil & anchovy butter,
sea veg, dill

Cape Grim rump cap MBS3+, fricassee of shallots, mushrooms & lardons, fragrant
pepper

Corn-fed Macedon duck breast, leg chou farci, pickled cherries, radicchio

Risotto of Ferron carnaroli, eggplant, tomato, Reggiano, aged balsamic

DESSERT

Crème Brulée

Coconut rice pudding, poached pineapple, passionfruit, coconut meringue

White chocolate pannacotta, cherries, sugared almonds, cherry sorbet

Dark chocolate tart, cocoa-nib tuile, milk sorbet

Selection of Cheese with accompaniments

