

## the private dining room

Seafood trio - tea smoked scallop with nashi pear, tempura prawn with red nam jin, tuna sashimi with sesame lime dressing

Bleu de Bresse walnut tart with caramelised apples and balsamic reduction

Poussin with bay blinis, roasted baby beetroot and juniperberry sauce

Thyme infused beef fillet with Jerusalem artichoke puree and foie gras butter

A selection of cheeses presented at your table

Yoghurt sorbet

Custard apple soufflé with leatherwood honey ice cream

## Entrée

Wines can be matched to each course

½ dozen Pambula rock oysters with avocado salsa and wasabi - lime dressing

Pied du cochon with roasted tomato, red capsicum and olives

Sweet and spicy mud crab eggnet with crème fraîche and chives

Sugar cured kangaroo with braised salsify, baby leeks and pepper berry sauce

Spring celebration – goatscurd filled zucchini flower, braised artichoke, steamed asparagus tips with caper pangratatto, broad beans and tarragon

Seafood trio - tea smoked scallop with nashi pear, tempura prawn with red nam jin, tuna sashimi with sesame lime dressing

Bleu de Bresse and walnut tart with caramelised apples and balsamic reduction

## Fixed Price Menu

3 courses \$79

## Main Course

Thyme infused beef fillet with Jerusalem artichoke purée and foie gras butter

Poussin with bay blinis, roasted baby beetroot and juniper sauce

Braised snapper fillet in rosemary lemon vinaigrette, with preserved lemon, fennel and capsicum

Lamb crèpinette with potato dumplings and a garlic and rosemary broth

Seafood bouillabaisse served with toasted sourdough bread and capsicum rouille

Apple and celeriac risotto with toasted Sassafras walnuts and roquefort (v)

Pumpkin and sage raviolo tossed on nut brown butter with goats curd and fresh peas (v)

Steamed spring greens

Fine leaf salad

**Cheese \$5 extra**

A selection of cheeses presented at your table

**Dessert**

Walnut and caramel terrine with saffron cream and coconut macaroon

Crisp orange and chocolate fondant with Grand Marnier ganache

Rhubarb and ginger cheesecake with rhubarb compote and pistachio praline

Steamed blueberry and apple pudding with honey glazed pear

Baileys and espresso brûlée with chocolate nut wafer and Irish Cream

Custard apple soufflé with leatherwood honey ice cream