

Banquet Menu

THREE COURSE

ENTRÉES

RIVERINA BEEF DF GF

Carpaccio of beef sorrel, mushroom

HIRAMASA KINGFISH GF MSC

Crudo with wildfire spice, smoked yogurt

MOANA SNAPPER DF GF MSC

Tartare with yellow tomato gazpacho, avocado, mango

PORK

Smoked pork with fresh peas, onion oil

PUMPKIN TART V VGA

Pumpkin, smoked potato, feta

MAINS

BYRON BAY PORK CHOP GF

Australian harrisa with kale

QLD BARRAMUNDI GF MSC

Wild mushroom with caviar

RIVERINA BEEF GF

Tenderloin with black garlic

HUNTER VALLEY CHICKEN DF

Roasted with Nduja mash

BUSH TOMATO V

Lasagna with bush tomato, local oregano

SIDES

COS V

Green cos salad with green goddess dressing

POTATO V

Oven roasted with saltbush + herb butter

CARROTS V

Honey roasted with native dukkah

PUMPKIN V

Roasted with balsamic, honey, feta & pinenut

DESSERTS

LEMON MYRTLE PIE V

Vanilla cream and meringue

CHOCOLATE V DF

Fondant with native vanilla & Davidson plum

STRAWBERRY V

Italian meringue, strawberry gum consommé

MACADAMIA GF

Chocolate mousse

CHEESE V GFA

Pyengana & blue cheese, fig roulade, crackers

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VG)** Vegan, **(MSC)** Sustainably Sourced **(GFA)** Gluten Free Available, **(VA)** Vegetarian Available, **(VGA)** Vegan Available

MENU BY
**NELLY
ROBINSON**