

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

PUMPKIN TART V

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 GF H

Roasted with Nduja mash

BUSH TOMATO V

Lasagna with bush tomato, local oregano

SIDES

COS GF

Green cos salad with green goddess dressing

POTATO V GF

Oven roasted with saltbush + herb butter

CARROTS V GF DF

Honey roasted with native dukkah

PUMPKIN V GF

Roasted with balsamic, honey, feta & pinenut

DESSERTS

LEMON MYRTLE PIE V GF

Vanilla cream and meringue

CHOCOLATE V GF

Fondant with native vanilla & Davidson plum

STRAWBERRY V

Italian meringue, strawberry gum consommé

MACADAMIA GF V

Chocolate mousse

CHEESE V

Pyengana & blue cheese, fig roulade, crackers

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian,
(VG) Vegan, (H) Halal, (MSC) Sustainably Sourced

BY
NELLY
ROBINSON