

A Taste of Australia

FOUR COURSE DEGUSTATION
PAIRED WITH MT YENGO WINES

CANAPÉS

roaming

GF GRILLED QLD KANGAROO SKEWERS

With a riberry glaze

MSC DF TUNA TARTARE CONE

With native finger lime and avocado

NSW CHEDDAR CHEESE CROQUETTE **V**

With bush tomato puree

HUNTER VALLEY CHICKEN + CAVIAR

With spicy mayonnaise, pepperberry

ENTRÉES

served alternately

RIVERINA BEEF CARPACCIO **DF GF**

Premium-grade Australian beef with lemon myrtle, sorrel and mushroom

NATIVE CURRY HIRAMASA KINGFISH **GF MSC**

With smoked yogurt, pickled cucumber and wildfire oil

MAINS

served alternately

MSC DF QLD FARMED BARRAMUNDI

Wild mushroom with caviar

GF RIVERINA BEEF TENDERLOIN

With black garlic and pepperberry sauce

Vegetarian option available

SIDES

shared

SALTBUSH BREAD **V**

With bush tomato butter

WARRIGAL GREENS **V**

With finger lime

POTATO **V**

Butter roasted with saltbush

DESSERTS

served alternately

LEMON MYRTLE TART **V**

with native vanilla cream

AUSTRALIAN STRAWBERRY MERINGUE **V**

Delicate native strawberry gum consomme with infused meringue

BY
**NELLY
ROBINSON**

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

