

Banquet Menu

THREE COURSE

ENTRÉES

RIVERINA BEEF DF GF

Carpaccio of beef sorrel, mushroom

HIRAMASA KINGFISH GF MSC H

Crudo with wildfire spice, smoked yogurt

MOANA SNAPPER DF GF MSC H

Tartare with yellow tomato gazpacho, avocado, mango

PORK

Smoked pork with fresh peas, onion oil

PUMPKIN TART V H

Pumpkin, smoked potato, feta

MAINS

BYRON BAY PORK CHOP GF

Australian harrisa with kale

QLD BARRAMUNDI GF H MSC

Wild mushroom with caviar

RIVERINA BEEF GF

Tenderloin with black garlic

HUNTER VALLEY CHICKEN GF H

Roasted with Nduja mash

BUSH TOMATO V H

Lasagna with bush tomato, local oregano

SIDES

COS GF H

Green cos salad with green goddess dressing

POTATO V GF H

Oven roasted with saltbush + herb butter

CARROTS V GF DF H

Honey roasted with native dukkah

PUMPKIN V GF H

Roasted with balsamic, honey, feta & pinenut

DESSERTS

LEMON MYRTLE PIE V GF H

Vanilla cream and meringue

CHOCOLATE V GF H

Fondant with native vanilla & Davidson plum

STRAWBERRY V H

Italian meringue, strawberry gum consommé

MACADAMIA GF V H

Chocolate mousse

CHEESE V H

Pyengana & blue cheese, fig roulade, crackers

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

BY
NELLY
ROBINSON