



Winter Shared Dining Menu



Entrée

Chargrilled chicken, piquillo pepper, chimichurri sauce

Pork scotch, parsley and lemon gremolata

Roast Wagyu, horseradish, watercress

Grilled octopus, pickled chilli vinaigrette

Coal roasted eggplant, crisp shallot, black vinaigrette

Main

Roasted market fish, black pepper and chilli butter

Confit duck, orange and golden raisin macerated in Cointreau sauce

Slow cooked lamb shoulder, spiced pepita, preserved lemon

Whole roasted short rib, smoked marrow sauce

Half shell local bugs, mussels and citrus beurre blanc

Sides

Mixed mustard leaves, pickled shallot, leatherwood honey vinaigrette

Salad of heirloom tomato, Sicilian olives, rye crumb

Thyme, rosemary and sea salt roasted Nicola potato

Confit garlic and noisette roasted brussels sprouts, anchovy and miso crumb

Roasted cauliflower, sprouted grains, pickled pearl onions

Mixed grains, parsley and lemon vinaigrette

Charred sweet potato, feta, chilli

Dessert

Hazelnut sponge, lemon and buttermilk parfait, torched meringue, preserved guava

Rhubarb, yoghurt and orange blossom ice cream, liquorice

Olive oil cream, mandarin curd, fresh citrus, white chocolate snow

Caramelised white chocolate mousse, hazelnut, cassis

Spiced rum and malt ice cream sandwich

Selection of cheeses, pickles and preserves served with artisanal breads



Pricing

Selection of two mains - \$50.00pp

Selection of two entrées and two mains or two mains
and two desserts - \$60.00pp

Selection of two entrées, two mains and two desserts - \$70.00pp

*All options include a selection of three sides to compliment
the chosen menu*

Shared Dining Menu Additions

Selection of pre-dining canapés - \$12.00pp

Light rye sourdough, cultured butter, Murray River salt - \$3.00pp

Wild Scampi Caviar - \$9.50pp

Avruga Caviar - \$4.50pp

Fresh Manjimup Truffle - \$14.50pp

Petite Fours - \$7.25pp

Prices listed are GST inclusive

All dietary requirements can be catered for if given appropriate notice.

Prices are listed per person and include menu only.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability