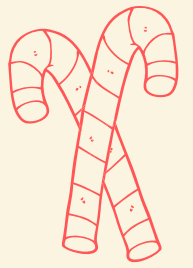


Silly Season



CELEBRATION MENU

ENTRÉE

To Share

Charcuterie Plate with Wagyu bresaola, jamon serrano, capocollo, chicken liver paté, Riverine blue, aged cheddar, pickles, apple and fennel remoulade, sourdough

Mushroom Arancini, Semi dried tomato, Aioli

Salt & Pepper Prawns, Chilli, coriander

MAIN

Choose Two for alternate drop

Grain Fed, 300g Rump Grainge Angus, Served Medium with Café de Paris, watercress & mash

Pan roasted Cone Bay barramundi, Potato, salami, cotto terrine, warm salad of Wallis Lake cuttlefish and samphire, charred cauliflower, red wine tartare dressing

Crab pesto linguine, Chilli, garlic, heirloom cherry tomatoes, pine nuts, pecorino Romano

Burrata and spring vegetable risotto (V), Crème fraiche, Mount Zero lemon pressed EVOO

DESSERT

Alternate drop

Classic Eton mess, meringue, vanilla Chantilly, berry coulis, berries

Bailey's strawberries and crème brulee, almond biscotti

TWO COURSES \$70pp | THREE COURSES \$80pp

Package includes a glass of bubbly, house wine or beer

Package must be pre-booked and pre-paid at least 24 hours in advance