

FESTIVAL FEASTS 2018
TWO COURSE DINNER
\$55 PER PERSON

ENTRÉE

SYDNEY ROCK OYSTERS 🍷 🥛 🐟
SHALLOT AND RED WINE MIGNONETTE | CRACKED BLACK PEPPER

PAN SEARED BAY SCALLOPS
PEARL COUS COUS | CHORIZO & SAFFRON | CHICKEN JUS

HAND CUT DARLING RIVER KANGAROO TARTAR 🍷
QUAIL EGG MI-CUIT | TRUFFLE MAYO | RADISH | POTATO CRISPS

MAIN

SLOW POACHED OCEAN TROUT 🍷
STUFFED COURGETTE FLOWER | SAUTEED PEAS & LETTUCE | ASPARAGUS VELOUTE

PAN ROASTED MUSCOVY DUCK BREAST
GRANOLA GLAZE | RHUBARBE & FENNEL | PEARL BARLEY CROQUETTES

MIRROOL CREEK LAMB RUMP 🍷 🥛
ROASTED BROCCOLINI | ARTICHOKE PUREE | BLACK GARLIC JUS

SIDE DISHES

BABY COS SALAD \$12 🌿 🍷
MANGO & AVOCADO | PEPITAS | MUSTARD DRESSING

ROASTED JERUSALEM ARTICHOKE \$12 🍷
WILD WATERCRESS & DUKKAH

TRIO OF CORN \$12 🌿
CORN CAKE | CHARRED CORN | LIME RICOTTA | PARMESAN

SEASONAL GREEN VEGETABLE RISSOLLE \$12 🍷 🥛 🌿
ALTO LEMON OIL | FLEUR DE SEL

CLASSIC DUTCH CREAM POMME PUREE \$12 🌿 🍷
FRENCH FRIES | SMOKED PAPRIKA | CHICKEN SALT \$10

🌿 Vegetarian 🍷 Gluten free 🐟 Sustainable seafood 🥛 Dairy free 🍷 Signature dish

10% surcharge applies on public holidays