



**Entrée**  
**Tasting Platter**

Sicilian Olives, Venison Chorizo  
Vino Rosso Cheese and Duck Liver Parfait with Lavosh Crackers

**Main course**

Crispy Skin Barramundi served with a Smoked Salmon Potato Croquette,  
Freshly Steamed Asparagus, Kumera Puree and Lemon Oil.

300gm Scotch Fillet served with Steamed Green Beans, Truffle Mashed Potato,  
Confit Cherry Tomato and Jus - Served MR or WD only. **GF**

Creamy Roasted Cauliflower and Roasted Slivered Almond Risotto with Shaved  
Parmesan **GF**

**Dessert**

Elderflower and Lime Crème Brûlée with Macadamia Pastry Sticks **GFO**

Warm Chocolate Beetroot Cake with Salted Caramel Popcorn and Vanilla Bean  
Ice Cream **GF**

**60 people for sit down set menu priced at \$65pp**