



DELUXE 5-COURSE SEATED & SERVED MENU

Entrée Sharing Platter

Entrée platter shared between two guests

Smoked salmon & prawn ceviche with chilli and virgin olive oil
Caramelised fig and radicchio with balsamic reduction (GF,V,DF)
Roasted breast of duck with blackberries and golden raisins

Second Flavour

Butterflied West Australian prawns with garlic butter and micro herbs

Third Flavour

Prime Australian beef, chef's special potatoes with glazed heirloom baby root carrots and eschallot and shiraz jus

OR

Grilled Tasmanian salmon fillet with garlic, parsley and pine nuts, mashed potatoes, glazed heirloom baby root carrots and eschallot and sauce vierge

Sweet Flavour

Platter shared between two guests

Chefs special dessert platter

Final Flavour

Platters shared between two guests

Selection of 3 premium Australian cheeses with dried fruits and Cretzels

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.