



SAMPLE MENU FOR SIT DOWN EVENTS

Seasonal Spring Menu

Entrées

Quail tart, chorizo, leek & gruyere fondue

Barramundi tartare, pickled beetroot, avocado cream *df, gf*

BBQ baby octopus, corn purée, shiitake mushroom *gf*

Crispy skin duck, green papaya, Thai herb pesto *df, gf*

Mains

Herb crusted lamb, smoked celeriac puree, broad beans & braised leeks *gf*

Roast pork loin, Brussel sprouts, fennel remoulade *df, gf*

Buttermilk-brined lamb shoulder, pistachio nut pesto, beans & peas *gf*

Kale & ricotta gnocchi, carrot purée, pine nut butter *v*

BBQ mahi mahi, wild garlic miso & asparagus *gf*

Desserts

Goats cheese parfait, caramelised corn flakes, beetroot & raspberry sorbet *gf*

Chocolate, mint & cherries

Chocolate cannoli, espresso praline, cumquat compote

Frozen yoghurt and mandarin pave, burnt meringue *gf*

Blood lime & coconut pudding, toasted rice sorbet