

## dining menu

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### ENTREE

Confit ocean trout, nori and puffed wild rice, apple rose and sesame scallop salsa, watermelon radish, wasabi cracker (GF)

Citrus cured kingfish, watermelon gazpacho, labneh, candied Mt Zero olive crumble, sea herbs, pressed lemon oil (GF)

Heirloom beetroot panna cotta, goats cheese fondant, compressed nashi pear and baby sorrel salad, caraway biscuit (V)

Leek and potato terrine, pickled shallots, charred baby leeks, piccalilli gel, cauliflower, quinoa and parsley salad (V) (GF) (DF)

Bannockburn chicken rilette, corn and spring onion fritter, sweetcorn puree, tarragon and chervil salad (GF)

Smoked ham hock pave, pea puree, candied apples, puffed crackling, sour apple gel, endive, currant and cornichon salad (GF)

Wild rice crusted beef Tataki, miso eggplant, wasabi, ponzu (GF) (DF)

### INFO

Side dishes to compliment main courses available. Includes bread rolls, coffee, tea and handmade chocolates.

**GF** Gluten Free

**V** Vegetarian

### MAIN

Pan fried fillet of Gold Band snapper, summer artichokes, warm charred red peppers and butter bean salad, baby fennel, basil (GF) (DF)

Tasmanian salmon fillet, chickpea and wild rice salad, sumac yoghurt, lemon jam, parsley oil (GF)

Bannockburn free range chicken roulade, ajo blanco, confit shallots and garlic, crisp skin, salsa verde (GF)

Bannockburn free range chicken breast, charred kipflers, celery, broad beans, endive, gribiche, green olive tapenade (GF) (DF)

Herb and parmesan crusted Gippsland lamb backstrap, braised shoulder compression, crushed minted peas, potato skordalia, Dutch carrots

Anakie grain fed beef fillet, mushroom puree, potato fondant, baby kale summer truffle duxelle, watercress and preserved lemon (GF)

Anakie grain fed beef fillet, ox cheek, potato and truffle croquette, carrot puree, brown butter spinach, yellow beans, tarragon jus

### DESSERT

Tropical Eton mess, whipped coconut, pineapple textures, summer fruits (GF)

Dark chocolate and honeycomb mousse, candied violet, chocolate soil (GF)

White chocolate and raspberry gâteau, rose macaron, pistachio, champagne gel

Strawberries and cream, vanilla panna cotta, aerated sponge, strawberry sheet

Salted chocolate tart, marshmallow, graham cracker crumb

