



bistro lunch

MAIN COURSE

Baked fillet of wild barramundi, whole baked celeriac, spinach, saffron aioli, salsa verde (GF)

Teriyaki glazed Tasmanian salmon, confit fennel, yuzu dressing, grapefruit (GF) (DF)

Sumac roasted sea trout, toasted freekeh, smoked eggplant, labneh, pomegranate

Glazed free range Bannockburn chicken, sweet tamari butter, Asian greens, anise jus, shitake (GF)

Bannockburn chicken, buckwheat gnocchi, pumpkin puree, bacon crumb and sage jus (GF)

Beer braised Angus beef cheek, buttered mash, sautéed wild mushrooms, jus (GF)

1000 Guineas beef tenderloin, roast baby varrots, potato fondant, shallot puree, jus (GF)

SIDES

Duck fat potatoes with rosemary

Roasted sweet potatoes, mixed seeds, pomegranate dressing

Hot and sour Asian greens with sesame

Balsamic roasted root vegetables

Steamed beans and peas with fresh herbs

Mixed leaves, herbs, Dijon vinaigrette

DESSERT

Lemon pie, freeze dried fruit meringue

Sticky date pudding, whipped mascarpone

Coconut panna cotta, caramelised banana, puffed rice crumble (GF) (DF)

Chocolate and leatherwood honey tart, candied corn

Australian cheese platters

PRICES \$40 per person (1 Course)
\$52 per person (2 Course)
\$5.50 per person per side
\$9.00 per person per 2 sides
Minimum 10 people

GF Gluten Free

V Vegetarian

