

PRIVATE DINNER MENU



Entree

Five Spice & Fennel Braised Pork Cheeks, Kimchi, kewpie mayonnaise, prune hoisin, crispy shrimp (gf)

Warm Asparagus (v) Grilled baby leek vinaigrette, quails egg, parmesan and truffle crouton

Pulled Rabbit Ravioli, Oven baked green grapes, sage burnt butter, aged parmesan

Smoked Duck Breast Orange, carrot and radish fennel pickles, cacao shaves (gf)

Warm Fennel & Pear Salad (v) White sauce and grilled danish esrom, sourdough, fruit crumble, pear gel

Pan Seared Tiger Prawns, grilled Margaret River venison chorizo, baby leeks ala grecque (gf)

Coffee and whiskey cured salmon, maple soured cream, endive, beetroot vinaigrette, linseed crisps (gf)

Main

Fresh Market Fish, spinach and hazelnut risotto, seasonal baby vegetables, bisque sauce (gf)

Harvey Beef Tenderloin Garlic potato gratin, mustard shallots, asparagus, smoked salt, red wine jus (gf)

Confit Duck Leg, curry cauliflower puree, baby carrots, kale chips, smoked quail egg (gf)

Homemade Toasted Focaccia (v) Truffle and caraway focaccia, topped with creamy shiitake, enoki and shimeji mushrooms.
Whole grilled field mushroom with Camembert butter

Crispy Skinned Pork Belly, Apple and potato galette, braised red cabbage, broccolini, cider gravy (gf)

Amelia Park Lamb Back Strap Pressed lamb shoulder medallion, honey roasted pumpkin, baby beetroot, mint jus (gf)

Sous vide corn-fed chicken breast, fried tarragon gnocchi, confit tomato and wild mushroom ragu, mushroom consommé gel

Grilled Watermelon and Haloumi (v) medley of warm seasonal vegetables, walnut salsa verde (gf)

Desert

Vanilla and Rooibos Panna Cotta, tea soaked sago, honeycomb, cardamom, orange gel (gf)

Creamy Turkish Delight Cheese Cake, pistachio, pomegranate, dehydrated rose petals

Gateau au Chocolat, espresso ice cream, passion fruit tuile

Rhubarb and lemon curd, poached rhubarb, cocoa shortbread, strawberry meringue (gf)

Caramelised pear, macadamia and dulce de leche ice-cream, blue cheese soil

Premium Cheeseboard (2 Diners) Chefs selection of local and imported cheese with assorted accompaniments