

# ZEN FINE DINING

*This fine dining menu is designed to be enjoyed in a formal seating arrangement with wait staff serving your food and drinks*

## ENTRÉES

Sashimi of Blue fin tuna, pickled white radish, cucumber & baby coriander (g)  
Mustard seed crusted beef carpaccio with wasabi rémoulade (g)  
Cold pressed country-style Bangalow pork & chicken terrine, Dijon mustard & Melba toast  
Twice baked goats cheese & thyme soufflé, mâche salad, sherry vinaigrette (v)  
Confit of smoked Atlantic salmon with cauliflower & horseradish beignets

## MAINS

Roast Wagyu sirloin with baked onion, confit tomato, fondant potato & sauce hollandaise (g)  
Crispy skinned breast of free-range chicken, duo of green & white asparagus, parsley & garlic emulsion (g)  
Cold poached Atlantic salmon, soft boiled hen's egg, fine green beans, tomato, olives & soft herb mayonnaise (g)  
Roasted double lamb cutlet with tomato fondue, Provençal vegetables, thyme scented jus & crisp goats curd  
Roasted barramundi, shaved fennel & orange salad, orange purée (g)  
Coorong Angus, confit potato, wilted spinach, red wine jus & Café de Paris butter (g)  
Breast of Muscovy duck, butternut pumpkin fondant, buttered corn purée & Madeira jus (g)  
Confit of free-range chicken leg, baked polenta chips, thyme scented jus & roasted garlic aioli (g)  
Zucchini risotto with beignets of goat's curd filled zucchini flowers (v)

## DESSERTS

Dark Chocolate Moelleux with raspberries, chocolate paper & pistachio  
Candied oranges with orange & star anise jelly, Chantilly cream (g)  
Vanilla panna cotta, poached seasonal fruit, almond tuile (g)  
Tarte au citron with lemon purée & vanilla cream  
Ile Flottante with roasted almond caramel (g)

2 course meal	\$48.0 pp plus GST
3 course meal	\$58.0 pp plus GST
Alternate drop main, please add	\$5.0 pp plus GST

All prices quoted exclusive of GST  
Minimum of 20 people required or a surcharge will apply  
Staff and equipment is charged additionally  
Minimum of 5 working days notice required  
v - vegetarian    g – gluten free