

Fine dine

Entree

Chicken terrine, candied walnuts, smoked tomato relish, brioche & verjuice (d)
Blue swimmer crab & dill tian, gazpacho gel, lightly pickled cucumber & sour cream (g)
Beef carpaccio, horseradish cream, soft poached egg, capers (g)
Pork & pistachio gayette, pickles, relish & grissini (d)
Twice baked goats cheese souffle, bitter leaves, candied walnuts & chardonnay vinaigrette (v)
Brown sugar braised lamb shoulder, cucumber, carrot sesame seed salad (gd)
Smoked salmon, watercress, green apple & horseradish cream (g)

Main

Pancetta & sage wrapped chicken, soffritto, glazed parsnips & veloute
Liquorice braised beef with Paris potato, roasted carrot & choron sauce (g)
Slow roasted garlic lamb pithivier, wild mushroom fricassee, petit vegetable
Braised pork belly, sweet corn fritter, apple compote & watercress
Field mushroom, ricotta ravioli, smoked almond, charred radicchio, peas & champagne cream (v)
Pesto basted salmon, soubise risotto, leek & garlic butter (g)
Confit duck leg, caramelised onion potato, celeriac & beetroot jus (gd)
Northern Queensland baked barramundi, celeriac & potato puree, clams with white wine
& dill cream sauce (g)

Signature chef main

Roasted eye fillet, buerre noisette, carrot fondant, braised puy lentils, prawn cake (g)
– add \$3.30 per person

UPGRADES

Freshly baked dark sour dough rye, l'escure unsalted butter & smoked salt flakes
– \$5.75 pp

Dessert

Dark chocolate tart, salted caramel popcorn with Tahitian vanilla cream (v)
Strawberry pannacotta, poached rhubarb & lemon shortbread (v)
Passionfruit slice, lemon curd, meringue & lemon balm (v)
Raspberry frangipane, mint salad with cream (v)
Pan fried & roasted pear, lychee & crème fraiche & lemon balm (vg)
Sticky date pudding, English toffee sauce & pecan praline crunch ice-cream (v)

valid until 31st March 2019

D – Dairy Free

V – Vegetarian

G – Gluten Free

ZENCATERING