



PLATED MENU  
AUTUMN/WINTER  
MENU

## ENTREE

PAN SEARED SCALLOPS, CAULIFLOWER PURÉE, SEA BLITHE, CURRY OIL  
(GF, DF OPTION)

BURRATINA & BEETROOT SALAD, HAZELNUT PESTO, APPLE, PICKLED  
RHUBARB (VG, GF)

ROASTED BUTTERNUT AND WILD MUSHROOM TART, TRUFFLE CREAM,  
ARUGULA, MANCHEGO (VG)

HARISSA ROASTED DUTCH CARROTS, HAZELNUT, SMOKED COCONUT  
LABNEH, POMEGRANATE, CHICKPEAS (GF, DF, VEGAN)

CHICKEN AND PISTACHIO TERRINE, PICKLED ENOKI, TARRAGON MAYO,  
BLOOMED MUSTARD SEEDS (GF, DF OPTION)

## MAIN

ZUCCHINI ROULADE WITH ROASTED GARLIC & QUINOA FILLING AND  
ROMESCO SAUCE (VEGAN, GF)

ROASTED TASMANIAN SALMON, SAUTÉED SPINACH, SAFFRON POTATO,  
OLIVE, BABY FENNEL, CHIVE EMULSION (GF, DF)

ROASTED CHICKEN BREAST, TRUFFLE MASH, WILD MUSHROOMS, CAVOLO  
NERO, TARRAGON VELOUTÉ (GF, DF OPTION)

BEEF TENDERLOIN, HASSELBACK POTATOES, CELERIAC PUREE, BABY  
VEGETABLES, PORT JUS (GF, DF OPTION)

DUKKAH CRUSTED LAMB RACK, AROMATIC COUSCOUS, GLAZED CARROT,  
BLISTERED TOMATO, KALE CHIPS (GF, DF)

## DESSERT

TIM TAM CHEESECAKE, STRAWBERRY COMPOTE

PASSIONFRUIT MERINGUE PIE, LIME ZEST, FRESH BERRIES

STICKY DATE PUDDING, BUTTERSCOTCH, ROASTED PECAN, ANGLAISE

FLOURLESS ORANGE CAKE, RUBY GRAPEFRUIT, VANILLA BEAN CREME

TIRAMISU, KAHLUA MASCARPONE, ORANGE, COCOA