



4 Course Menu

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Heirloom Beetroot Salad,

orange, whipped ricotta & goats' cheese (v, gf)

Zucchini Flower,

filled with scallop mousseline, lightly steamed, citrus beurre blanc (gf)

Country Terrine,

pickled spring vegetables, tarragon mayonnaise (gf)

Main

Cassoulet,

duck breast, Toulouse sausage, Alsace bacon, haricot beans, province herbs (gf)

Tortellini,

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

Quail Ballotine,

filled with truffle & chicken farce, 5 spice confit & fried quail legs,
leek & mushroom, parsley puree, chicken jus (gf)

Roasted Beef Loin,

bone marrow, asparagus, shallot jus (gf)

Upgrade +\$15

Dessert

Strawberries 'Romanoff' (v, gf)

Raspberry Souffle, white chocolate sauce (v, gf)

Vanilla Panna Cotta, variations of berries (gf)

Cheese, selection of local & imported cheeses (v)

\$80 Per Person