

Sample Private Dining Room Menu

To Start

Focaccia, mozzarella, from the wood fired oven, EVOO, balsamic (v)

Wagyu Bresaola, green Sicilian olives (gf, df)

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 (df)

Tortellini,

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

Ocean Trout,

with crustacean mousseline encased zucchini flowers, lightly steamed,
creamed potato, champagne sauce (gf)

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)

\$99 Per Person