

# Menu

5 course  
degustation

Chicken liver parfait,  
cranberry jelly, melba toast

Jerusalem artichoke velouté,  
fresh black truffle

Smoked turkey, fig, pancetta,  
chestnut, heirloom carrot

Madgery Creek venison,  
beetroot puree, salsify, crispy kale

Botrytis poached plum,  
meringue, eggnog

Petit fours, Vittoria organic  
coffee & tea

# Menu

Vegetarian

## Amuse-bouche

Fried silken tofu, wood ear mushroom, garlic chive, pistachio

Harissa spiced heirloom carrot, coconut yogurt, hazelnut crumb

Pumpkin, goats' cheese, cranberry Tarte Tatin, cavolo nero

Botrytis poached plum, meringue, eggnog

Petit fours, Vittoria organic coffee & tea

# Menu

Children's

## Entrée

Cheese ravioli,  
napolitana sauce

## Main

Leura Butchery sausage,  
creamy mash

*or*

Hand crumbed  
chicken schnitzel

## Dessert

Trio of ice-cream,  
Blue Mountain honeycomb