

Menu

5 course
degustation

Amuse-bouche

Chicken liver parfait,
cranberry jelly, melba toast

Jerusalem artichoke velouté,
fresh black truffle

Gippsland Lamb rack, soubise,
confit eschalot, rosemary oil

Smoked turkey, fig, pancetta,
chestnut, heirloom carrot

Botrytis poached plum,
meringue, eggnog

Petit fours, Vittoria organic
coffee & tea

Menu

Vegetarian

Amuse-bouche

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

Jerusalem artichoke velouté,
fresh black truffle

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