

# A la Carte Menu

**Any Two Courses \$70.0 per person**

**Any Three Courses \$75.0 per person**

## Entrée

Ricotta & Spinach ravioli, tomato ragout, pumpkin seed and parmesan crisp

Lemon & thyme Chicken Caesar salad, pancetta crunch, garlic flat bread croutons, creamed egg & classic dressing

Triple cooked master stock Pork Belly, lemon curd, garlic, coriander and sweet potato puree & star anise jus (GF)

## Mains

Chargrilled & grain fed porterhouse, mushroom mousse, crushed potato, seasoned greens & pan jus

Crispy skin Salmon, braised kai lan, green papaya and soft herb salad with red nam jim (GF)

Panko crusted chicken escalope, gremolata potato, crispy Serrano parmesan wafer and roasted tomato jus

Great Southern pinnacle braised short ribs, squash puree, baby root vegetable, caramelised onion mousse and pedro ximenez glaze (GF)

## Side Dishes

All \$21.5 per table

Mixed green garden leaves, balsamic dressing

Pear, rocket and walnut salad

Whole roasted chat potatoes w truffle oil

Steamed broccoli w lemon and almond butter

## To Finish

Five spice panna-cotta with poached pears and dark palm sugar (GF)

Flourless apple & almond cake, compote and honey and lemon mascarpone cream (GF)

Chocolate tart with raspberries, caramel & crème fraiche

Selection of Victorian cheeses, served with honeycomb, muscatels and lavosh – served as platters to the centre of the table

**Available for Group Bookings with minimum spend \$3500.0**

Not available in conjunction with any other offers & specials

Payments made with Credit Cards will incur a 2% surcharge