



Dinner Menu
Entree | Main | Dessert 130

Entrée

Seared scallop, cauliflower cream, chorizo crumb, salmon roe,
smoked extra virgin olive oil

Wagyu bresaola, goats cheese, pickle onion, tomato, consommé

Prawn and White Fish Cappelletti with lobster bisque

Roasted beetroot, goat's curd with watercress,
garden petite herbs

Woodfire grilled octopus, piquillo peppers, tomato, shallots,
white bean puree

Braised Hope Angus Beef tortelloni with pancetta, carrot, sage,
beef stock reduction

Mains

Duo of duck breast and confit leg, baby pear, grilled asparagus,
black truffle jus gras

Fillet of fish, colcannon potato, salted capers, red onion, fennel,
petite cress

Oven baked Spatchcock, charred baby capsicum, fondant
potato, pumpkin puree, stock reduction

Duo of Alba Australian White Lamb, oven baked rack, pressed
shoulder, heirloom carrots, green pea, black garlic jus

Chef's hand selected cut of beef grilled over the Mibrasa
woodfire grill with celeriac, asparagus and porcini
mushroom glaze

Eggplant Parmigiana with La Stella buffalo mozzarella,
pecorino Romano and basil finished in a tomato Prosecco

Shared Between Two

Alba Australian White Lamb Shoulder slow braised,
kipfler potatoes, shallots, buttered broccolini

Dessert

Vanilla panna cotta, de-hydrated fruit salad

Bitter chocolate tart, pistachio gelato

Traditional vanilla bean crème brûlée, Pedro Ximenez prunes

Selection of Hunter Valley Dairy Cheese, muscatels, fig paste,
grissini, crackers