



Seared Queensland scallops with a duck terrine, soubise puree and
an apple salad

Roasted de-boned quail with cauliflower and truffle puree, chorizo
sausage and pear salad

6 Natural Sydney rock oysters freshly shucked served with lime
and ginger

Prosciutto wrapped corn fed chicken with potato fondant, broad
beans, Savoy cabbage and roasted chicken glaze

Star anise spiced Hiramasa kingfish with miso and ginger broth,
broccolini, shitake mushroom and pickled eggplant

Herb crusted lamb rump with porcini mushroom and potato gallette,
French lentils, minted crushed peas and red wine jus

Vanilla bean crème brulee with citrus compote and chocolate tuille

Sticky Meringue with fresh berries, crème chiboust and passion
fruit coulis

Selection of Australian and International cheeses