

ENTRÉE

Murray Valley Pork Belly with Crispy Quail Egg, Scampi Tails,
White Bean Puree and Green Apple

Goats Reggiano Risotto with Confit Porcini,
Mushroom Veloute and Truffle Oil

Snapper and Crab Cannelloni with a Sweetcorn Jelly,
Young Ginger, Celeriac and Vanilla

MAIN

MSA Graded Coorong Angus Scotch Fillet with
Creamy Mash, Spiced Tomato Relish & Beef Glaze

Pan Seared Duck Breast with White Truffled Pumpkin,
Duck Spring Roll, Poached Leeks and Coffee

Market fish – our waiting staff will advise

Sweet Potato and Shallot Pavé with a Cauliflower
Souffle, Hazelnuts, Celery Leaf and Ginger Bread

Includes Housebread with Balsamic & Olive Oil & Green Salad

DESSERT

Mandarin Marmalade Pudding, Frozen Crème Fraiche
and Raspberry Clouds

Chocolate Whiskey Mousse Cake with
Mississippi Mud Icecream

Cheese – our waiting staff will advise

2 COURSES \$61.50 PP/ 3 COURSES \$72.50

