



INDIVIDUALLY PLATED \$65PP

ENTRÉE

Scallop and salmon mousse ravioli, golden trout caviar, lobster and tomato bisque

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Beef cheeks slow braised in Pedro Ximenez, parsnip puree, beetroot crisp

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Fresh figs, cinnamon, red gum honey, mascarpone, pistachio, rocket

MAIN

Poached lemon sole involtini, cannoli bean puree, green onions, grapes, verjus emulsion

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Slow cooked pork belly, carrot & orange puree, caramelized apples, jus

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Risotto of pearl barley, wild mushrooms, asparagus, truffle oil, baby herbs

DESSERT

Steamed pudding, cherry compote, creme anglaise, macadamia & mānuka honey gelato