



## TABLE BUFFET \$75PP

### ENTRÉE

Scallop and salmon quenelles, golden trout caviar, lobster & tomato bisque

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

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

House made duck parfait, onion jam, pickled walnuts, truffle butter

Blue swimmer crab cakes, chervil remoulade

### MAINS

Slow cooked pork, crackling, carrot & orange puree, caramelized apples

Marinated eye fillet of beef medium roasted, herb garden, port wine jus

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

Risotto of pearl barley, wild mushrooms, asparagus, truffle oil, rocket

Roasted potatoes, crispy pork belly, onions, Persian feta

Steamed vegetables, brown butter

Garden salad

### DESSERT

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