



SHARED TABLE

Entree

Seafood Platter; tomato, lemon & caper braised squid; freshly shucked Wagonga oysters, crab croquette, prawns, mixed sushi, salmon gravlax

Antipasto Platter; prosciutto, salami, ham, mixed marinated vegetables, zucchini fritters, arancini, lemon bocconcini

Charcuterie Platter; pork & pistachio terrine, duck liver parfait, pancetta, pickled vegetables, homemade chutney & relish

Roasted pork belly; cabbage & apple salad; candied walnuts, rhubarb and ginger sauce

Smoked spring chicken; plum, rocket & red onion salad; creamy blue cheese dressing

Mains

Confit duck marylands; roasted beets & sweet potato, green beans almandine, rich cherry sauce

Spice rubbed charred beef; potato, caramelised onion & thyme hash; sherry roasted mushrooms, herb & mustard glaze

Roasted pork loin; moroccan carrots with pine nuts & coriander; apricot and saffron sauce

Slow roasted lamb shoulder marinated in lemon, garlic and oregano; sumac roasted pumpkin, yogurt, parsley salad

Chicken & ham ballotine; roast capsicum, green olive, basil & salt dried tomato salad; roasted garlic & tomato coulis

Desserts

Mixed mini dessert platter; bourbon mud cakes with caramel & praline; musk, raspberry & coconut bavaois; mango curd tarts, passionfruit meringue pies