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***Menu 14Feb2025***

***Entrée***

***Tender Pork Belly & Feta Apple Tart***

*cream buttercup pumpkin / grape mustard pickled salad*

*muscatel emulsion*

*or*

***Smoked Cervena-Loin & Red Summer Plum jelly***

*apple sweet chili / cauliflower butter puree*

*glass noodle cucumber roll / balsamic mustard vinaigrette*

***Cleanser***

***Feijoa Granita/Coco Nata***

***Main***

***Angus Beef Tenderloin Fillet***

*rosemary garlic butter / gratin potato*

*mustard mixed mushrooms / verjuice rouge reduction*

*or*

***King Salmon & Tiger Prawn Tamago Roulade***

*wakame -red rice spiral / sour plum miso butter sauce*

***Dessert***

***Eton - Mess***

*vanilla and mixed summer berries sphere / meringue / blue berries*

*or*

***Dulcey & Chocolate Bavaroise***

*******passionfruit mango compote / milk choco coffee ganache*

*coco nibs & dacquoise croutons*

***$85 / pp***