



EXAMPLE MENU

This menu is purely an example menu, subject to change and availability of produce.

CANAPES

Chargrilled octopus skewers, chorizo, capsicum aioli

Chargrilled calamari and guanciale skewer, squid ink sauce

Cape Grim beef tartar, linseed cracker, hoseradish cream

Cape Grim beef carpaccio, crisp potato, parsley salsa verde

Crispy polenta, tomato chutney, parmesan crisp

Chicken liver parfait, fig relish, aged balsamic vinegar

Goat's cheese and wasabi macaron

Smoked Spring Bay mussels, garlic cream, herb crumb

Mt. Gnomon Pork Shoulder croquette, spice apple sauce, pickles

Pumpkin frittata, goat curd, tomato relish

Wild Clover lamb shoulder croquettes, minted yoghurt

Hand dived scallop tartar, citrus vinaigrette, wakame

Cured Kingfish pancetta, potato blini, avruga caviar

Potato pikelets with lemon ricotta and caramelised onion

Goats cheese and roast beetroot tart, aged balsamic glaze

Fried white anchovies, olive tapenade, crostini

Mushroom beignet with aged parmesan cream

Hand dived oysters:

-Natural with lemon

-Italian vinaigrette





ENTREE

Served alternate drop or shard table (choose 3 to share)

Kingfish crudo, pickled cucumber, ponzu sauce, wasabi
Ike jime Yellowfin Tuna tartar, smoked sour cream, pickles lemon verbena dressing
Roast & pickled beetroot salad, quinoa, black garlic, almond cream
Wood roasted carrots, burrata, carrot top pesto, charred sourdough
Potato gnocchi, oxtail ragu, parmesan
Parmesan tortellini, seasonal greens
Chargrilled octopus, pork & fennel sausage, braised faro
Cured meats, pickles & ferments, green tomato chutney, Merlot & fig paste
'Marion Bay' chicken terrine, mustard fruits, green tomato chutney
'Medium' Cape Grim beef girello, egg yolk, rocket, parmesan, black garlic dressing
'Big River' beef tartar, smoked cream, radicchio, salt bush

MAIN COURSE

Served as an alternate service on the evening or shared family style

Beetroot risotto, whipped Tongolo goats curd, seasonal greens
Roast pumpkin spaghetti, pumpkin cream, pepitas, salt bush
Braised 'Clover' Lamb rigate pasta, Miliwa sheeps curd, pangratatto
Roast market white fish, caper & walnut sauce, seasonal greens
Wood roasted Marion Bay chicken, braised pearl barley, roast root vegetables
Wood roasted porchetta, apple chutney, seasonal greens, faro
Duck leg orecchiette, mushrooms, parmesan
Wood roasted Cape Grim beef brisket, burnt carrot puree, faro salad
Wood roasted Cape Grim Beef sirloin
Braised 'Wild Clover' Lamp rump, pearl barley risotto, charred garden greens
Wood roasted 'Wild Clover' Lamb rack, polenta, braised shallots

SIDES

Potato salad, smoked bacon
Duck fat roasted potatoes
Mixed seasonal greens, almonds
Quinoa and roast vegetable salad
Sicilian cous cous salad, raisins, almonds, herbs, marinated vegetables
Rocket, parmesan & pear salad
Mixed garden leaf salad, balsamic vinaigrette



DESSERT

Traditional Italian style lemon leaf pannacotta, seasonal fruit compote
Goats cheese cheesecake, poached seasonal fruits
Dark chocolate & coffee mousse, caramelized white chocolate aero, chocolate brittle
Lemon & almond sponge, yoghurt glaze, candied lemon
Early grey semifredo, vineyard honey cream, white chocolate crumble
Zabaglione, marsala poached fruit, candied walnuts

PETIT FOURS

Pistachio or chocolate macaron
Bomboloni, chocolate & hazelnut
Cannoli, ricotta, pistachio
Chocolate truffle
Tiramisu
Cherry baba