



## 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