



## **Group Menu**

Available for groups of **12 to 40 people**  
***Glass of sparkling wine included***

### **Entrée & Main Course or Main Course & Dessert**

Two Course 86

### **Entrée, Main Course & Dessert**

Three Course 96

**Add cheese - 30g / 14 - each additional cheese 7.5**

*served with muscatel grapes, Tasmanian quince paste, apple, walnut bread, lavosh*

*Please note: variations when catering for larger numbers can be made in consultation with our Restaurant Manager*

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

***\*Due to seasonal availability, this menu is subject to change without notice***



## **Entrée**

Master stock braised pork belly, mustard crust, lentil salad, baby gem lettuce, salted grapes, miso, carrots, broad beans, assorted micro herbs

Rannoch Farm quail breast, creamy black lentils, celeriac, walnut & apple granola, cabernet jus

House made falafel, panfried selection of Tasmanian mushrooms, caramelised onion, herb salsa verde

## **Main**

Panfried local fish, carnaroli risotto, winter truffle, pumpkin textures, guanciale, lobster velouté, roquette

Honey glazed duck breast à l'orange, kipfler potatoes, orange, parsnip, compressed celery, duck & orange jus

Cape Grim eye fillet 'Diane style', mushrooms, mustard, brandy, seasonal greens, Dauphin potato

Green peppercorn potato gnocchi, kale, mushrooms, pickled shallots, green raisins, almond, parmesan foam

## **Dessert**

Textures of rhubarb, honey crème brûlée, raspberry, milk crumble, licorice root, pistachio sponge

Walnut & maple syrup tart, buckwheat pastry, red wine poached pear, sauce Anglaise, spiced goat's curd ice cream

Warm chocolate brownie, banana, coconut bavaroise, hazelnut, yuzu & lemon curd, chocolate soil, rum & raisin ice cream

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