



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

Beetroot carnaroli risotto, parmesan foam & chips, fermented green apple, herb salad

Main

Local fish, saffron pasta, ricotta, compressed fennel, spinach, lemon, ginger, velouté de poisson, freeze dried raspberry

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

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

Freshly brewed tea or coffee with petit fours

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