

TABLE SHARING MENU

ENTRÉES *Served Platter style in the centre of each table*

SELECT TWO

WA Abrolhos Scallops with Green Coconut, Ginger and Mint Chutney. **GF** **DF** *MSC Certified*

Grilled Riverina Beef Tataki with Radish and toasted Sesame Seeds and warm Sesame Dressing. **GF** **DF**

Miso roasted Mushrooms and crispy fried Tofu, served with Red Chilli Dressing. **V** **GF** **DF**

Caramelised Beetroot Tart Tatin with Black Truffled Meredith Goat's Cheese and roasted Hazelnuts. **V**

MAINS *Served Platter style in the centre of each table*

SELECT THREE

Seared Spencer Gulf Hiramasa Kingfish with warm Asian Ginger Dressing. **GF** **DF** *ASC Certified*

Fillet of Riverina Beef with Salsa Verde and Balsamic Reduction. **GF** **DF**

Roasted Bangalow Pork Belly with spiced Coriander Crackling and Tamarind Caramel **GF** **DF**

Moroccan Spice Roast Cauliflower with Beetroot Crisps and Tahini Dressing. **V**

SIDES *Served Platter style in the centre of each table*

SELECT TWO

Sweet Potato Fries with roast Nut Dukkha & crumbled Feta Cheese **V**

Sauteed Field Mushrooms and Greens with Sesame Dressing. **V**

Crisp Cabbage & Apple Salad with Asian Herbs, Green Chilli and roasted Cashews **V**

Roast Pumpkin Salad with crumbled Goat Cheese and roast Almond

Mixed Peppery Leaf Salad with roast Sunflower Seeds, Pepitas & Herb Dressing **V**

DESSERTS

Platters of assorted desserts and Petit Fours.

Served with a basket of freshly baked rolls and premium butter.