



# *Intimate Dining*

PLATED FOR UP TO 30 GUESTS

## **ENTRÉE**

Octopus Grilled octopus with smoked paprika, potato confit and citrus vinaigrette (GF)  
Salad Vine ripened tomatoes, clear tomato essence, freshly torn Burrata, basil and olives (GF)  
Terrine Chicken and ham hock terrine with pickled shiitake mushrooms, tarragon mayonnaise  
Pork Slow cooked pork belly with apple chutney, celeriac puree and crackling (GF)

## **MAIN**

Humpty Doo barramundi, salt cod purée, smoked mussels, sofrito and courgette (GF)  
Pan seared duck breast, sour cherry sauce, fondant potato and chestnuts (GF)  
Herb crusted lamb rack with ratatouille, garlic puree and rosemary jus  
Wagyu mb9+ sirloin, truffled potato, charred pencil leek and red wine jus (GF)

## **DESSERT**

Flourless Valrhona chocolate gateau with pistachio cream, berries and cocoa nib praline  
Traditional French lemon tart with creme fraiche semifreddo and toasted almond biscotti  
Vanilla bean crème brulée with macaron and organic Tahitian (GFO)  
Caramelised white chocolate parfait infused with elderflower, served with poached pear (GF)

Minimum spend may apply