



## **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 95

**Add cheese - 30g / 14** - *each additional cheese 7.5*  
*served with muscatel grapes, green 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, miso, caramelised cos lettuce, red mild chili, salted grapes, daikon, edamame beans

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

Carnaroli risotto, cauliflower, chervil, radicchio, parmesan, truffle, dukkah spice

## **Main**

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

Honey-glazed duck breast, variations of beetroot, potato, fermented apple, rosemary

Cape Grim eye fillet 'Diane style', mushrooms, mustard, brandy, dauphine potato

Green peppercorn potato gnocchi, grilled zucchini, capsicum, pickled mushrooms, parmesan foam, fried roquette

## **Dessert**

Textures of rhubarb, buttermilk cream, milk crumb, raspberries, licorice root, infused whey

Littlewood strawberries, honey brûlée, lemon curd, meringue, champagne, macadamia nut

Warm chocolate brownie, vanilla & coconut cream, pistachio, chocolate soil, yoghurt sorbet, Grand Marnier

*Freshly brewed tea or coffee with petit fours*

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