



option 1 \$51.5  
(share plates and mains)

guests seated  
warm rolls with porcini butter

starter  
chef's selection of share plates

mains  
(two alternatives to be decided by you)

300 gram rangers valley sirloin w garlic, thyme roasted kipflers & spec salad,  
green pea puree & red wine jus (gf)

harissa spiced baby spatchcocks, beetroot puree, pancetta beans  
& salted almond crumble (gf)

black seaweed and sesame crusted ocean trout w parsnip puree, brocolinni spears  
& lemon burr blanc (gf)

five-spiced lamb loin served w mushroom duxelle, crunchy kipfler fries, pomegranate, frisee salad  
& cabernet jus (gf)

fillet of beef mignon, topped w paris butter, served w wild mushroom flan, milawa goat's curd  
& roasted heirloom beetroots

free-range chicken and porcini roulade w poms puree, roasted baby carrots, buttered spinach  
& fired enoki mushroom salad

lemon thyme pork fillet w parsnip puree ,poached quince ,baby peas  
& rhubarb compote



option 2 \$59.5  
(2 courses)

guests seated  
warm rolls with porcini butter

entrée  
(two alternatives to be decided by you)

pepper crusted darling downs wagyu flank steak  
w japanese sous slaw & fresh horseradish (gf)

seared local ocean king prawns w creamed potatoes,  
pomegranate cress salad & sauce natura (gf)

risotto of scallops, saffron and chives, lemon puree,  
& crisp pancetta (gf)

lamb tenderloin w forest mushroom pate, cauliflower puree,  
salad of cress & hazelnuts (gf)

confit berkshire pork collar w creamed corn, orange jam  
& star anise jus (gf)

cinnamon spiced duck breast w gingered sweet potato, red cabbage confit  
& peppercorn jus (gf)

duchess potato gnocchi w poached lobster bisque, parmesan crisp,  
preserved lemon & baby cress salad.

mains  
(two alternatives to be decided by you)

300 gram rangers valley sirloin w garlic, thyme roasted kipflers & spec salad,  
green pea puree & red wine jus (gf)

harissa spiced baby spatchcocks, beetroot puree, pancetta beans  
& salted almond crumble (gf)

black seaweed and sesame crusted ocean trout w parsnip puree, brocolinni spears  
& lemon burr blanc (gf)

five-spiced lamb loin served w mushroom duxelle, crunchy kipfler fries, pomegranate, frisee salad  
& cabernet jus (gf)

fillet of beef mignon, topped w paris butter, served w wild mushroom flan, milawa goat's curd  
& roasted heirloom beetroots

free-range chicken and porcini roulade w poms puree, roasted baby carrots, buttered spinach  
& fired enoki mushroom salad

lemon thyme pork fillet w parsnip puree ,poached quince ,baby peas  
& rhubarb compote



**option 3 \$75**  
**(3 courses)**

**guests seated**  
warm rolls with porcini butter

**entrée**  
**(two alternatives to be decided by you)**

pepper crusted darling downs wagyu flank steak  
w japanese sous slaw & fresh horseradish (gf)

seared local ocean king prawns w creamed potatoes,  
pomegranate cress salad & sauce natura (gf)

risotto of scallops, saffron and chives, lemon puree,  
& crisp pancetta (gf)

lamb tenderloin w forest mushroom pate, cauliflower puree,  
salad of cress & hazelnuts (gf)

confit berkshire pork collar w creamed corn, orange jam  
& star anise jus (gf)

cinnamon spiced duck breast w gingered sweet potato, red cabbage confit  
& peppercorn jus (gf)

duchess potato gnocchi w poached lobster bisque, parmesan crisp,  
preserved lemon & baby cress salad.

**mains**  
**(two alternatives to be decided by you)**

300 gram rangers valley sirloin w garlic, thyme roasted kipflers & spec salad,  
green pea puree & red wine jus (gf)

harissa spiced baby spatchcocks, beetroot puree, pancetta beans  
& salted almond crumble (gf)

black seaweed and sesame crusted ocean trout w parsnip puree, brocolinni spears  
& lemon burr blanc (gf)

five-spiced lamb loin served w mushroom duxelle, crunchy kipfler fries, pomegranate, frisee salad  
& cabernet jus (gf)

fillet of beef mignon, topped w paris butter, served w wild mushroom flan, milawa goat's curd  
& roasted heirloom beetroots

free-range chicken and porcini roulade w poms puree, roasted baby carrots, buttered spinach  
& fired enoki mushroom salad

lemon thyme pork fillet w parsnip puree ,poached quince ,baby peas  
& rhubarb compote



dessert

(two alternatives to be decided by you)

strawberry moussaline cups w lychee jelly, mint syrup & toasted coconut wafers (gf)

tiramisu w vanilla bean anglaise & hazelnut praline

assorted boutique cheeses from the world w quince paste, dried fruit & lavosh

bittersweet chocolate fondant, w steeped cherries, & chantilly cream (gf)

smashed meringues w local berries, passionfruit glaze & chocolate hazelnut salad (gf)

chilli chocolate tart w green tea cream, cherry compote & sesame seed wafers

pear & almond kaflutti w quince jelly & butterscotch anglaise (gf)

caramelised lemon flan w mascarpone candied walnuts & pomegranate glaze