

SAMPLE - DINING MENU

SEAFOOD PLATTER

- Oyster Natural w Mignonette, lemon**
- Oyster Natural w ginger, chili & mirin**
- Tasmanian smoked salmon**
- Prawns w sauce Marie Rose**
- Char-grilled Peninsula squid**

ANTIPASTO PLATTER

- Bresaola, Truffled salami, Sopressa,**
- Prosciutto di Parma, Buffalo mozzarella,**
- Reggiano, Pecorino Peppato**
- House marinated olives, ciabatta**

ENTRÉE

- Pumpkin and almond agnolotti (v)**
Parmesan mouse, herb oil and basil
- Potato gnocchi**
Veal ragu, pecorino (gfo)
- Duck rillettes**
Pickles and sourdough
- Mezze plate (v)**
Vegetables, dips and homemade flat bread
- Buffalo mozzarella salad**
Prosciutto poached white peach, salad Mache
- Tuna Ceviche**
Mango, apple, lime, and coconut
- Beef Carpaccio**
Seared eye fillet, Reggiano, glazed figs and vincotto

MAIN

- Glazed Tempeh (vg)**
Soba noodles, bok choy, gai lan, ginger miso broth
- NZ King salmon**
Panzanella salad, orange, chilli dressing
- Seared duck breast**
Confit leg, Asian slaw salad, ginger, chili, mirin
- Pan-roasted Chicken**
Pan roasted breast, basil polenta, sauce vierge
- Roman style rolled Porchetta**
Apple and lime puree, rocket, radish and fennel salad
- 8hr Lamb**
Braised chorizo, butter beans and salsa Verde
- Rib Eye Steak**
250g grain fed fore rib, chimichurri

DESSERT

- Blood orange panna cotta** candied zest
- Lemon tart** citrus mascarpone
- Chocolate mousse**
- Pavlova** stone fruit, peach syrup, Chantilly cream

DESSERT ASSIETTE

- Petite Fours**
- Tiramisu**
- Lemon passionfruit tarts**
- Macarons (gf)**
- Mini magnum ice creams**

CHEESE BOARD

- Aged Cheddar, French Brie, King Island Blue**
- Fig paste, seasonal fruit, crackers (gfo)**