



Set 3 course / 70pp

**Choice of entree**

Spanner crab, potato chips, pink grapefruit, avocado

Pork belly, native pea salad, Pedro Ximenez gel

Roasted & pickled beetroots, macadamia crumble

**Choice of main**

Rotisserie chicken, seasonal veg, dressed leaves

Flank steak, BMS 5+ potato galette, capers, burnt onion puree

Spit roasted pumpkin, sage, lemon cream, pepita crumb,  
black garlic

Lemon sole baked on paperbark, saltbush, smoked gribiche,  
triple cooked chips

**For the table**

Seasonal leaves

Wagyu fat potatoes

**Choice of dessert**

Pavlova, passionfruit mousse, riberry, white chocolate

Mango, chocolate pudding, coriander, rainforest lime

Caramelised pear & milk chocolate sphere, honeycomb,  
artichoke crisps