

The
MENU
5 COURSE

POTATO SALAD

CRUSTED BABY POTATOES | BLACK GARLIC AIOLI | CURED EGG YOLK |
PICKLED CELERY | CURLY GREEN ONIONS | SOURDOUGH CROUTONS

GRAVLAX

BEET CURED | MAPLE GOAT CHEESE MOUSSE | PICKLED WALNUTS |
ARUGULA | APPLE YOGHURT

SAFFRON RISOTTO

ARTICHOKES | PEAS | PISTACHIO GREMOLATA | PICKLED BEECH
MUSHROOMS | PARMESAN

STRIPLOIN

BROWN BUTTER HOLLANDAISE | TURNIP BALLS | BUTTER ROASTED
PICKLED CARROT

PAVLOVA

RED WINE POACHED PEAR | BOURBON CARAMEL | WHITE CHOCOLATE
CRUMBLE

The
MENU
4 COURSE

SALAD

GOAT CHEESE MOUSSE | WHITE BALSAMIC VINAIGRETTE | GREENS |
SHAVED VEGETABLES

SAFFRON RISOTTO

ARTICHOKES | PEAS | PISTACHIO GREMOLATA | PICKLED BEECH
MUSHROOMS | PARMESAN

THREE CHOICE

STRIPLOIN

SMOKED CHERRY DEMI | BEEF FAT ROASTED POTATOES | HONEY
GLAZED CARROTS

SALMON

POMME PUREE | TRUFFLED KALE | ROASTED CAULIFLOWER

SPINACH GNOCCHI

ROASTED CHERRY TOMATOES | BASIL | LEMON RICOTTA

PAVLOVA

RED WINE POACHED PEAR | BOURBON CARAMEL | WHITE CHOCOLATE
CRUMBLE

The
MENU
CANAPES

PROSCIUTTO [GF]

POACHED PEAR | MARINATED BOCCOCINI | PROSCIUTTO | BALSAMIC
AND WHITE TRUFFLE DRESSING

SHRIMP [DF | PSC]

POACHED SHRIMP | PEA & WHITE BEAN PUREE | MINT AIOLI | RADISH |
BAGUETTE

MUSHROOM [VEG]

DUXELLE | PICKLED BEECH MUSHROOM | TRUFFLE CHEESE | BAGUETTE
MICRO GREENS

TUNA [DF | PSC | GF]

TUNA TARTARE | TAMARI DRESSING | SESAME SEEDS | SESAME OIL |
DAIKON SHELL

BRISKET [HOT | DF]

BRAISED BRISKET | HONEY MUSTARD SAUCE | PICKLED SHALLOTS |
GREENS | BAGUETTE

COD [HOT | DF | PSC]

ORANGE SOY COD | FERMENTED CARROTS | PICKLED CELERY | CURLY
ONIONS | SESAME SEEDS | BAGUETTE