

Menu

Entrée

Roast duck breast, turnip puree, sweet cherry glaze,
confit shallot and asparagus (GF, H)

alternating with

Chilled tiger prawns, creamed herb celeriac
and French vinaigrette (GF, DF, H, NF)

Mains

Pan-seared barramundi, sautéed spinach, Brussel sprouts,
garlic and leek mash, and lemon chive beurre blanc (GF, H, NF)

alternating with

Grain-fed beef tenderloin, truffle mash, green beans,
mushroom duxelles, café de Paris and red wine jus (GF, NF)

Sides

Potato fries

Pear, rocket and parmesan salad

To finish

Shared cheese platters

Beverages

NV Chain of Fire Sparkling Brut Cuvée, South Eastern Australia

Chain of Fire Semillon Sauvignon Blanc, Great Southern WA

Chain of Fire Shiraz Cabernet, Central Ranges NSW

James Boags

Cascade Premium Light

Soft drinks

Juice

Tea and coffee