



PRIVATE DINNER MENU *By Chef Francesca Gosling*

Entree

Rare tuna Carpaccio, saltbush tempura, pickles, herb mayonnaise, nasturtium seeds, leaves and petals, smoked flake salt (gf)

Wagyu Bresaola, shaved beets, ricotta, horseradish cream, chicory, rosemary toast, sage oil

Grilled WA Asparagus, three varieties of basil, pesto, mozzarella di bufala, heirloom tomatoes, house brined olives (v)

Sticky 24 Hour Pork Belly, fennel puree, wholegrain mustard, watercress, apple, potato and chive salad (gf)

Main

Amelia Park Lamb Loin, heirloom beets, smoked sumac mint yoghurt, slow roast tomatoes and eggplant, dukkah and herbs (gf)

Crisp Skin Barramundi, fennel and lemon, roast carrot cream, crispy capers, parsley and coriander salad (gf)

Rare Beef Fillet, cauliflower truffle puree, WA asparagus, herb butter, jus, wilted chard (gf)

Corn, Butternut and Chive Croquetas, crispy garlic, shallot, cucumber and radish salad, warm baby cos (v)

Dessert

Strawberries, Lavender Shortbread, chamomile cream, rose syrup

Spiced Flourless Chocolate Cake, honey and ginger ice cream (gf)

Passion fruit Cheesecake, mango cheeks, mint and lime

Poached pear, goats curd, honey comb, walnut biscuit (gf)