



## PRIVATE DINNER MENU *By Chef Romain*

### *Entree*

**Glazed Duck Breast**, burnt nectarines, heirloom tomatoes, watermelon

**Pork, Pistachio and Cranberry Terrine**, gherkins, apple chutney, grilled sourdough

**Carrot Pudding**, eggplant puree, dukkah

**Market Fish Carpaccio**, aleppo pepper dressing, shaved fennel

### *Main*

**Grilled salmon fillet**, summery potato salad (potatoes, olives, red onion, capsicums, cherry tomatoes), beurre blanc

**12 Hour Lamb**, glazed baby onions, Paris mash, rosemary jus

**Creamy Sundried Tomatoes Polenta**, shredded beef cheek, pinenuts

**Grilled Pork Fillet** with forrest mushroom sauce, braised potatoes, confit shallots

### *Dessert*

**Berry and Muscat Soup**, balsamic reduction, shortbread.

**Whisky Mousse**, poached mandarins, bitter cocoa crackle

**Gluten Free Chocolate Cake**, creme anglaise, fresh fruits

**Dark Chocolate Parfait**, almond shortbread, honeycomb