

# 3 - COURSE SPRING/SUMMER FUNCTION MENU 2020



## STARTERS Choice of

*Macedon Ranges* **duck** breast, charred radicchio, textures of parsnip, wild fig, pear, duck jus

GF

*Mclvor Farm Old Breed* **pork belly**, *La Boqueria* chorizo, wild fig, cauliflower puree, seared scallop, pomegranate, pistachio relish

GF

*Coffin Bay* **oysters**, cucumber gin consomme, flying fish roe

GF

## MAINS Choice of

Wood-roasted *Bare Bird* free range **chicken ballotine** with *Mclvor Farm* pork belly, jamon, peas, broad beans, confit leek, fondant potato, carrot and jus

GF

*Ora* king **salmon**, roasted almond gremolata, salad of young fennel, apple, asparagus and frisée, watercress, salmon caviar, blood orange and kipfler potato

GF

*O'Connor Beef* pasture fed **eye fillet #3**, 240 grams, dauphinoise potato

GF

*Sher Wagyu* **rump cap #9 F1**, 250 grams, dauphinoise potato

GF

## SIDES To share

**Green beans**, zucchini flowers, Swiss chard, lemon oil, pine nuts, sesame seeds, currants, goats' curd

GF

**Waldorf salad**, radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, *Parmigiano Reggiano*

GF

## DESSERT Choice of

**Caramel parfait**, milk chocolate mousse, peanut dacquoise, honeycomb, popcorn, peanut butter moss, feuilletine shard, dulce de leche

GF

**Textures of chocolate**: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

GF

**Lemon verbena yogurt cheesecake**, white chocolate soil, hibiscus, meringue, poached blueberries, raspberries

GF