

5 - COURSE SUMMER FUNCTION MENU 2021

130pp



Wild and tamed sourdough, cultured butter

CANAPES

Sher Wagyu **tartare**, Giaveri Osietra caviar, wagyu tendon

GF

Konro-grilled heirloom tomato **stracciatella**, black garlic, basil, flat bread

STARTERS Choice of

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

GF

Mclvor Farm Old Breed **pork belly**, kombucha apple, *La Boqueria* chorizo cauliflower puree, fig, pomegranate and pistachio relish

GF

Yellowfin **tuna**, avocado, popped pork, cucumber, orange soy pearls, radish and nori crisp

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

Wood-roasted **snapper** fillets, clams, confit leek, seared shallots, asparagus, *Yarra Valley* caviar, beurre blanc and fragrant herbs

GF

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

GF

Rangers Valley **porterhouse** #3+ 350 grams, dauphinoise potato

GF

SIDES To share

Green beans, *B&B Basil* zucchini flowers, barrel-aged feta, pine nuts, sesame, currants, mint

GF

Baby gem lettuce, heirloom tomatoes, cucumber, French radish, stracciatella, green goddess dressing

GF

PALATE CLEANSER

Harcourt apple **sorbet**, strawberry soup, finger lime

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