

# SPRING/SUMMER 2020 FUNCTION MENU



Wild and tamed sourdough, cultured butter

## CANAPES

Wagyu tartare, beetroot, black pepper crisp

Blue Eye ceviche with coconut flesh, salted cucumber, mango pickle, Thai basil, nước chấm, squid ink crisp

GF

## 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, pomegranate, pistachio relish

GF

Wood-roasted **tiger prawns**, bottarga, peach, finger lime, chilli, watercress

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

**Blue Eye** fillet, asparagus, zucchini flowers, tiger prawn, flying fish roe, betel leaf, garden herbs, lemon beurre blanc

GF

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

GF

*Sher Wagyu* **rump cap #9 F1**, 250 grams, hasselback 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

## 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