

GOURMET SET MENU \$57 package – per guest

Arrival

Warm Turkish pide with olive oil & za'atar

Shared Entrées

Grazing plates to share

Mains

Crispy skin Atlantic salmon grilled to medium rare & served with a kohlrabi puree & broccolini *gf*

OR

Roast pork belly, 4 hour slow roasted pork belly served over pumpkin mash, with apple puree, green, beans & finished with pepper jus & crackling *gf*

OR

House made gnocchi, with burnt sage butter, broccolini, pinenuts & finished with pecorino cheese

OR

250 gram Murray Bridge scotch fillet, char grilled to medium served with celeriac mash, Dutch carrots, baby beets & pepper jus *gf*

Desserts

Trio of Homemade sorbets (all vegan)

OR

Vanilla bean panacotta with blood orange sorbet, chocolate soil & mixed berries

Tea / Coffee