

## FEASTING MENU

### ENTREE

Hand pulled burrata w grilled squash, grapes + green olive dressing  
Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing  
Buttermilk fried quail w celeriac remoulade + mustard fruit dressing

### MAINS

Slow cooked BBQ lamb shoulder w gentlemans relish  
Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes  
Giant QLD Grouper w diamond shell clams, desert limes, curry leaves  
+ green peppercorns  
Chefs selection of sides

### DESSERT

Chocolate + hazelenut mousse w banana icecream + ferrero crunch  
Roasted pineapple w coconut sago pudding, desert lime + lemongrass jellies  
Caramlised filo pastry w passionfruit curd + whipped cheesecake mousse