

Feasting Menu

Entree

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

Mains

Slow cooked lamb shoulder w leatherwood honey, green onion relish + yoghurt
Free range roast chicken w tarragon, sweetcorn + Kyogle garlic scapes
Cone Bay Barramundi fillet w desert limes + curry leaves

Chefs selection of sides

Dessert

Tropical Eton mess w coconut cream + brown sugar meringue
Valrhona dark chocolate creme w blackberries + sour cream sorbet
Macadamia + Blood plum tart w desert lime