

Feasting Menu

Starters

Heritage baby beetroot, sheep's milk labneh, seven seed brittle
Tuna and cobia crudo, big heart bamboo, cucumber, finger lime
Chicken and duck liver pâté, jaboticaba, brazil nut praline, brioche

Mains

Slow cooked lamb shoulder, leatherwood honey, green onion relish, yoghurt
Coal roasted chicken, smoked bacon lardons, baby onions, jerusalem artichoke
Wood grilled barramundi, Jervis Bay mussels, desert limes, green peppercorns

Chefs selection of sides

Dessert

Strawberries and cream, champagne, lemon verbena
Banoffee trifle, peanut brittle, banana, caramel
Valrhona chocolate parfait, passionfruit curd, hazelnut