

# Feasting Menu

## Starters

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts <sup>V, GF</sup>

Marinated albacore tuna, white kimchi, sesame, shiso <sup>GF, DF</sup>

Chicken & duck foie gras pâté, jaboticaba, brazil nut praline, brioche <sup>GFO</sup>

## Mains

Red harissa BBQ chicken, chorizo, sweetcorn date and macadamia <sup>GF, DF</sup>

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt <sup>GF, DFO</sup>

Wood grilled Ōra king salmon steak, warrigal greens, horseradish, sorrel sauce <sup>GF, DFO</sup>

Chefs selection of sides

## Dessert

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote, yoghurt mousse, pistachio <sup>GFO</sup>

Poached apricot and fromage frais, orange and almond cake, lime curd, puffed grains <sup>GF</sup>

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte

### IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

*Please inform a member of staff of any food allergies or dietary requirements.*

*Seasonal changes may apply | Sample menu only*