

## Main

Gippsland eye fillet, celeriac puree, trussed tomatoes, Syrah jus

Mint, thyme and feta crusted lamb rack, wilted spinach and goose fat crushed Pontiacs, au jus

Crispy skinned barramundi, asparagus and snow pea , saffron blue cheese sauce

Heritage chicken, Meredith goats cheese and kumata stuffing, creamy polenta, jus gras

Five spiced duck breast, charred whitlof, baby beets and tangelo sauce

Crispy skinned ocean trout, warm bean and grape tomato salad , verjuice

Three way pork-belly, Wellington and medallion, shaved fennel, Galliano vinaigrette

Tea smoked chicken tikka marsala, cumin rice, lentil pappadum



## Dessert

Banana and walnut pudding , pineapple and coconut custard, ginger cream

Deconstructed lemon meringue tart

Floating island – poached meringue, chamomile vanilla cream, caramel sauce

Chocolate indulgence- tart, sorbet and mousse, salted Morello cherry coulis

Chai tea semifreddo, cardamom cookie crumble, honeycomb

Caramel pannacorra , almond milk tuille

Lime pavlova, Frangelico cream and hazelnut praline