"THE FINER LIFE"
SET MENU

2 course $88.00 per person
3 Course $120.00 per person
Sourdough & cultured butter, petite fours
Add 3 premium canapes to start for $18.00
Alternate Drop $15.00 per person
Minimum 12 pax
All dietaries can be accommodated
Prices exclude GST

Entrée

- Twice cooked golden Sand crab souffle, bisque creme, orange oil, Yarra Valley caviar, petite herbs
- Crispy spiced pork belly, caramelised shiraz pickled red cabbage, fried muscatels, scratchings, Davison plum sauce (DF)
- Osso bucco pithivier, pancetta, sorrel, sweet tomato jus
- Beetroot, tequila and lime cured salmon gravlax, kohi rabi remoulade, fried capers, caper leaves, pink grapefruit (GF)
- Porcini and pecorino raviolo, hazelnut beurre noisette, fried basil and pangrattato (V)

Mains

- Black Angus eye fillet of beef, black garlic pommes pave, beef fat confit shallot, asparagus, café Paris butter, jus roti (GF)
- Sovereign lamb cutlets, warrigal greens mint and ricotta cannelloni, slow dried vine tomatoes, saltbush and lemon salsa verde
- Naduja stuffed chicken supreme, smoked cream white bean puree, fried broccoli, maple pecans, piquillo pepper tapenade (GF)
- Crispy skin duck breast, vanilla confit pumpkin, beetroot custard, French beans, star anise and cherry gastrique
- Catch of the day, lemon thyme and roast smoked garlic skordalia, bush honey Dutch carrots, barberries, vine tomato and toasted pinenut vinaigrette (GF)
- Deconstructed lentil moussaka, Ras-El-Hanout eggplant, baked fetta yoghurt, mint and pomegranate arils (V)

Dessert

- Raspberry semi freddo, roasted macadamia brittle, dark chocolate
- Couverture chocolate smashed pavlova, crème fraiche, seasonal berries, pistachios, fig reduction (GF)
- Persian orange and almond syrup cake, strained vanilla bean yoghurt, pecan sweet dukkah (GF)
- Tonka bean pannacotta, Cointreau macerated strawberries, rose fairy floss, white chocolate biscuit
- Key lime pie, spicy margarita pineapple salsa, coconut meringue
- Individual Artisan Cheese plate (Australian and Imported)