



CHEF SNACKS

Lamb back strap, toasted focaccia, minted pea, rosemary	DF
Crab salad, papaya, apple, yuzu, Sebago crisp	GF
Buckwheat cracker, muntrie salsa, whipped cashew, banyan nut pesto	GF VG

ENTRÉE

Moreton bay bug cocktail, endive, tomato gel, pickled cucumber, finger lime, squid ink coral	GF DF
Zucchini salad, peanut cream, sweet n sour currents, burnt leek dressing (Vegetarian option)	GF VG

MAIN

Grain fed beef tenderloin, potato fondant, carrot scratching, red onion gel, black garlic jus	GF DF
Macadamia gnocchi, artichoke, herb salad, white balsamic, desert oak (Vegetarian option)	V

SIDE

Radicchio & rocket salad, pickled red onion, walnut dressing	GF VG
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DESSERT STATION

Selection of Petite desserts

^{GF} Gluten Free ^V Vegetarian ^{DF} Dairy Free ^{VG} Vegan