

Autumn Menu

Little Creatures Pale Ale Infused Cream Cheese Dip

With Smoked Cheddar, Peanuts, finished with Fresh and Dried Mango (V)

Potato and Cheese Croquette

With Parsnip Puree, Roast Capsicum Hummus and Tomato Relish (V)

Honey Balsamic Infused Goat Cheese and Confit Tomato

With Apple, flaked Almond and Chives (V)

Pork Wontons

With Pickled Root Vegetables, Coriander and Sweet Chilli Sauce

Fried Rosemary and Thyme Gnocchi

With Jerusalem Artichoke Puree and Lemon (V)

Salad Selection

Grilled Endive Salad

With Pistachio Puree and Orange Segments (GF – V – VG)

Rocket and Persimmon Salad

With Candied Walnuts and Balsamic Reduction (GF – V)

Fennel and Orange Salad

With Pistachio and a Vinaigrette (GF – V – VG)

Pumpkin and Pomegranate Salad

With Orange, Feta and Pepita Seeds, Finished with Mustard Dressing (GF – V)

Thai Cucumber Beef Salad Bites

With Pickled Root Vegetables and Coriander (GF)

Seafood Selection

Gin and Citrus Cured Trout

With Dill Infused Cream Cheese and Fresh Orange

Smoked Salmon Rosettes

With Cucumber, Tonic Jelly and Pickled Grape

Crumbed Deep Fried Prawn Stuffed Okra

With Pickled Ginger and Sweet Chilli Sauce

Blue Cheese Hazelnut Biscuits and Salmon Rosettes

With Citrus Cubes and Chives

Seared Tuna

With Wakame, Watermelon and Kewpie Mayonnaise (GF)

Fresh Oysters

With Orange Granita and Shallot Vinaigrette (GF)

Desserts

Farmers Union Ice Coffee Panna Cotta

With Raspberry Coulis, Caramelised Coffee Beans and Goji Berries (GF – V)

Honey and Lemon Greek Yogurt Panna Cotta

With Violet Crumble and Flavours of Orange (V)

Coconut Cream Panna Cotta

With Pineapple and Spiced Brown Sugar Syrup (GF – V)

Haigh's Chocolate and Brandy Panna Cotta

With Strawberry and Mint (GF – V)

Matcha Green Tea Panna Cotta

With Kumquats and Roasted Macadamia (GF – V)

Crispy Lemon Infused Waffle and Greek Yogurt

With Lemon Curd and Dried Citruses (V)

Strawberry Cheesecake

With Spiced Gingerbread and Textures of Strawberries (V)

Hazelnut Brulee

With Biscotti, Moscato Reduction and Australian Berries (V)

Chocolate and Coffee Torte

With Fresh Fig and Pistachio (GF – V)