

GALLERY

Entrée

Selection of entrees for the table to share

Artisan cured meats by Angelo & Adrian
Pancetta, salami, capocollo, pickles, olive and croutes

Cherry wood Smoked Tasmanian salmon
Feta and herb cream, pickled beetroot, pomelo

Crispy, Applewood smoked, bacon croquettes
Bacon jam mayonnaise

Main course

Individual choice of main

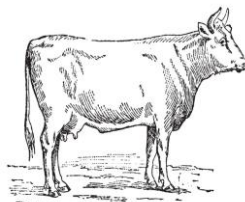
Accompanied by duck fat potatoes to share

Asparagus & zucchini linguine
Blister cherry tomatoes, capers, olives, Australian extra virgin olive oil

King salmon fillet
Fennel and blood orange, white beans

Corn fed free range chicken Maryland
Pumpkin, pine nuts, sourdough, sage, buttered greens, glaze

Porterhouse 300 gm **served medium rare**
Victorian beef, grass fed and dry aged for 60 days served with buttered beans and red wine jus



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Dessert

Individual choice of dessert served at half time

Nonna's Tiramisu

Basque Cheesecake
Brandy glazed prunes, clotted cream

Cheese

Cheese served at half time for the table to share

Curation of Victorian cheese
Tasmanian quince paste, lavosh, muscatels

