

# Menu



## Toasted Breads & Truffle Butter

*Taittinger Prestige Brut*

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## *Entrée Tasting Platter*

### **Moreton Bay Bug**

Paprika Rubbed, Cauliflow Puree & Spiced Chorizo (NF/GF)

### **Duck Liver Pate**

Onion Relish, Cornichon & Baguette (NF)

### **Andalusian Gazpacho**

Tomato, Cucumber & Sweet Bell Pepper (ND/DF/V)

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## *Mains*

### **Pan Seared Barramundi**

Crispy Kale, Wild Mushroom & Chevril Veloute (NF/GF)

OR

### **Black Angus Eye Fillet MB3+**

Pommes Confites, Paprika Rub, Brussels Sprouts & Red Wine Jus (GF/NF)

OR

### **Confit Chicken Maryland**

Rhubarb Chutney & Gratin Dauphinois & Coffee Jus (GF/NF)

OR

### **Baharat Roasted Cauliflower**

Mediterranean Cous Cous, Sumac Chickpeas & Harissa Sauce (V/DF)

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## *Desserts*

### **Dark Chocolate Fondant**

Cookie Crumble & Vanilla Ice Cream

OR

### **Lemon Tart**

Lemon Curd & Meringue

