BANQUET 1

Today's Bread Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

Grilled Queensland Prawns Marie-Rose, Lemon

Sushi Sashimi Plate Hand Rolled Sushi, Market Sashimi Pickled Ginger, Gluten Free Soy, Wasabi

Porcini Paté Cranberry Gel, Pickled Courgette, Black Walnut Mustard, Walnut Bread

MAIN

Whole Roasted Grass Fed Savannah Eye Fillet Thyme & Pinot Jus, Horseradish

Pan-fried Market Fish Shellfish Medley, Seasonal Petit Vegetables, Creamed Taro Leaves

Beetroot & Anise Glazed Big Glory Bay Salmon Pickled Chioggia, Shaved Fennel

For the table Straight Cut Fries, Roasted Garlic Aioli Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Petit Fours Chef's Daily Selection

