

Boardroom Menu – Autumn/Winter

Served with freshly baked artisan bread, butter, balsamic & oil and petit fours

Entree

Kingfish Sashimi – *Black Garlic, Sesame, Watercress*

Beetroot Salad - *Roast Beetroot, Beetroot Crisp, Meredith Farms Goats Curd (v)*

Charcuterie – *Jamon, Coppa, Bresaola, Duck Rillettes, Pickles, Housemade Lavosh and Grissini*

Beef Tartar – *Quail Egg, Lavosh, Traditional Condiments*

Pork and Hare Terrine – *Onion Jam, English Mustard, Sourdough*

Scallops – *Pan-seared Scallops, Roast Fennel Puree, Apple, Radish Salsa Verde*

Main

Charred Sirloin – *Pommes Anna, Café De Paris Butter*

Miso Tooth fish – *Glacier 51 Tooth fish, Asian Greens, Soy Broth, Puffed Rice and Sesame*

Oven Roasted Duck – *Sous Vide Breast, Rhubarb, Black Garlic, Macadamia Crumb with Spiced Jus*

Rack of Lamb – *Smoked Eggplant, Confit Pearl Onions, Black Olive Oil and Lamb Jus*

Beef Cheek – *Bone Marrow, Baby Vegetables, Potato Puree with Beef Jus*

Roasted Barramundi – *Confit Baby Tomatoes, Sauce Vierge, Charred Leeks, Lemon*

Smoked Field Mushroom – *Ricotta, Spinach Gremolata (v)*

Dessert

Meringue – *Sweet Corn Mousse, Candy Corn*

Plum Tarte Tatin – *Olive Oil Ice Cream*

Chocolate Tart – *Chocolate Mousse Cigar, Chocolate Sorbet, Chocolate Soil*

Peach and Apple Cobbler – *Vanilla Ice Cream and Candied Orange*

Carrot Pound Cake – *Cream Cheese Ice Cream, Walnut and Praline*

Basil Panna Cotta – *Confit Tomatoes, Aged Balsamic*

Individual Cheese Plates – *Local and International Cheese Selection, Dried Fruits, Nuts, Chutney and Crackers*
