

*Sunday, 14<sup>th</sup> February, 2016*

**Canapés & Champagne**

**Entrees**

Freshly shucked 1/2 Doz Pacific oysters with a ponzu sauce

Beetroot and horseradish cured salmon, celeriac remoulade, pickled target beets & sour cream dressing

Ballotine of quail, crumbed Roman gnocchi, beans, chorizo & watermelon radish

**Mains**

Market fresh fish, roast carrot puree, braised French lentils  
Spinach & yoghurt

Roast duck breast, cauliflower & leek ravioli, walnuts,  
roast cauliflower puree, muscatel burnt butter

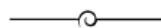
Slow cooked Wagyu rump, dauphinoise potato,  
wilted greens, caramelised shallot & Béarnaise sauce

**Desserts**

Vanilla crème brûlée with macerated cherries,  
coconut macaroon

Blueberry crepe, crème fraîche, citrus caramel,  
cinnamon ice cream

Pear tarte tatin & vanilla bean ice cream



*\$90 food only*

*\$130 food with matching wines*