

Entree

Roasted Baby Beetroot Salad with Pistachio, Sheep's Curd and Mint
Charcoal Roast King Prawns, Split and Marinated
Tuna Tartare with Moroccan Eggplant Salad and Cumin Mayonnaise
Parma Prosciutto with Pear, Parmesan and Aged Balsamic

Main

Pumpkin Kibbeh with Chickpeas, Spinach, Garlic Yogurt and Pickles
Charcoal Roasted Market Fish with Mussel and Saffron Sauce
Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly
Wood Fire Grilled Grass Fed Fillet with Modern Béarnaise
(Cooked Medium Rare)

Sides

Boiled Mixed Greens with Olive Oil and Lemon
Potato and Cabbage Gratin
Charcoal Roasted Pumpkin and Sweet Potato with Garlic Yogurt

Dessert

Catherine's Passionfruit Pavlova
Poached Pear, Cinnamon and Poire William Bombe
Chocolate and Honey Mousse with Anzac Biscuit Crumb and Fresh
Honeycomb

Cheese Selection

Coffee & Tea