

SPRING & SUMMER DINING COLLECTION

Guests can choose Menu 1, 2, or 3 for the appropriate season.

Feel free to mix and match within the seasonal menus.

MENU 1: TUSCAN SUMMER

Rustic Italian elegance inspired by the Tuscan countryside

Entrée

Heirloom Tomato & Burrata · basil oil · aged balsamic · fresh basil

Shared Main

Tuscan Herb-Roasted Beef with rosemary · garlic · thyme · red wine jus
Lemon, Garlic & Oregano Crispy Skin Chicken in white wine

Served with: rosemary & garlic roasted baby potatoes · green beans · truss cherry tomatoes · basil

Dessert

Lemon & Mascarpone Tart · black and blueberries · vanilla mascarpone

MENU 2: MEDITERRANEAN SUMMER

Fresh coastal flavours, fragrant herbs and seasonal produce

Entrée

Charred Zucchini & Whipped Feta · citrus · mint · parsley

Shared Main

Slow-Roasted Mediterranean Lamb · garlic · lemon · oregano · rosemary jus
Preserved Lemon & Herb roasted Chicken Thighs

Served with: herbed pearl couscous · roasted eggplant · capsicum · salad onion · charred broccolini · artichoke · citrus dressing

Dessert

Grilled Fig & Vanilla Mascarpone Cheesecake · pistachio biscuit · orange blossom honey drizzle

MENU 3: MODERN ASIAN SUMMER

Fragrant, vibrant flavours with a contemporary Asian influence

Entrée

Crispy Sesame Oyster mushrooms · rice timbale · Asian herb salad · ginger soy lime dressing

Shared Main

Five-Spice Braised Beef · ginger · star anise · aromatic jus

Ginger, Soy & Honey Pork Belly · Caramelised onion · pineapple · hoisin

Served with: fragrant jasmine rice · crispy spring onion · coriander

Asian salad greens · sesame · ginger · lime

Dessert

Coconut Panna Cotta · passionfruit gel · mango coulis · toasted coconut

AUTUMN & WINTER DINING COLLECTION

Guests can choose Menu 1, 2, or 3 for the appropriate season.

Feel free to mix and match within the seasonal menus.

MENU 1: FRENCH COUNTRY

Classic French flavours with the warmth of a country estate

Entrée

Caramelised Onion & Gruyère Tart · fresh thyme · baby leaves · Dijon vinaigrette

Shared Main

Burgundy-Style Braised Beef · red wine · baby onions · roast garlic · thyme

Prosciutto Wrapped roast Chicken Breast · red wine · baby onions · roast garlic · thyme

Served with: potato gratin · garlic · thyme · honey-roasted carrots · parsnips · brussels sprouts

Dessert

French Apple Tart · vanilla crème fraîche

MENU 2: MODERN AUSTRALIAN COUNTRY

Comforting country flavours refined for elegant, shared dining

Entrée

Roasted Pumpkin & Whipped goats Feta · baby leaves · pepitas · balsamic

Shared Main

Hickory smoked slow roast Beef · natural pan jus · horseradish cream

Slow-Braised Lamb Shoulder red wine Ragu · rosemary · garlic · thyme

Served with: smashed potato & leek crunchy topped gratin · maple-roasted seasonal root vegetables · baby spinach

Dessert

Apple, Rhubarb & Strawberry Crumble · warm vanilla custard · crisp oat topping

MENU 3: THE SEASONAL GARDEN (VEGETARIAN)

Elegant vegetarian dining celebrating the seasonal garden

Entrée

Roasted Beetroot & Whipped Feta · citrus · baby leaves · fresh herbs

Shared Main

Whole Roasted Cauliflower · chermoula · tahini yoghurt

French Lentil & Seasonal Vegetable Bake · tomato · herbs · parmesan crust

Served with: crispy roast spiced yam, chats and sweet potato medley · seasonal leafy greens · lemon zest avocado · extra virgin olive oil

Dessert

Pear & Vanilla Tart · vanilla lavender Chantilly cream · crisp pastry