

## Table d'hote

2 Course 65    3 Course 75

*Our table d'hote menu is designed for groups larger than 10 guests*

*The menu includes embark, enjoy, extra's & espresso*

### Embark

Enjoy a complimentary amuse bouche

### Enjoy

Daily sourdough bread, house-made butter, roasted olives

### Enlighten

- Hawkesbury River rock oysters, pink grapefruit vinaigrette
- Nulkaba Hatchery quail, chestnut stuffing, watercress veloute
- Lobster bisque, apple compote, vanilla seed oil
- Soft white polenta, young vegetables, romesco sauce

### Experience

- Seared king salmon fillet, cauliflower gnocchi, buerre noisette, sage
- Beef Fillet 'Mignon' pomme puree, fresh horseradish, duck livers, madeira beurre blanc
- Poached Monkfish, yabby tails, saffron, pencil leek
- Escudella tomato stew

### Extras

- Chilled green bean salad, toasted almonds, sherry reduction
- Kipfler potatoes, paprika, tomato relish, goats cheese gratin
- Steamed cauliflower florets in blue cheese sauce
- Rocket salad, shaved parmesan, balsamic

### Explore

- Chocolate and butterscotch delice
- Tarte tatin, green apple sorbet, mascarpone
- Gorgonzola, port soaked baby figs, poppyseed lavoche
- Saint angel triple cream brie, apple salad, truffle honey, walnut loaf

### Espresso

Segafredo coffee or tea to finish

*'flavour is everything'*

*Executive Chef*  
Jamie Ryan