Captain's Feast Menu $85pp

MINIMUM 4 GUESTS

First course

Sharing

SCOTCH EGG
Hunter Valley egg, pork sausage meat, roasted garlic aïoli, petite salad

TROUT RILLETTE
Snowy Mountains rainbow trout, chives, mustard, crème fraîche, toasted rye loaf

BAKED SCALLOP
Abrolhos Islands scallops, parsnip purée, epic butter, house-spiced smoked bacon

Second course

Sharing

BLUE-EYE COD FILLETS
Local greens, lemon butter sauce

SIRLOIN ON THE BONE
British bred Hereford – 6-week dry-aged – Yambinya Station, Southern NSW / VIC
Served with sauces & mustards

PUMPKIN SALAD
Charred spiced pumpkin, fried chickpea, soft herbs, sumac onions, heirloom tomatoes, cucumber, goat's curd, lemon dressing

Sides

RUSTIC CHIPS Served with malt vinegar & aïoli
WALDORF SALAD Apple, walnuts, spring leaves, Stilton cheese

Dessert – served alternately

BANOFFEE PIE
Buttery tart shell, caramel, banana buttercream, whipped vanilla cream

ETON MESS
Crème Chantilly, gin & berry gel, fresh berries, toasted meringue

CRUMBLE
Brandy apple, poached rhubarb, mixed berry jam, macadamia crumble, Rhubi chocolate ice cream