



**SILVER PLATED COLLECTION**

# SILVER PLATED COLLECTION

## Entrees

Tart, roasted tomatoes, Persian fetta, fresh rocket and fig dressing  
Buffalo mozzarella, heirloom tomatoes, basil, balsamic  
Roasted pork belly, Miso, Asian slaw, sesames dressing  
Smoked ocean trout, radish salad, croutons, ranch dressing  
Roasted beetroot salad, candied walnuts, goats cheese, watercress  
Sautéed wild mushrooms, brioche, poached egg, chives, parmesan cheese  
Duck leg confit, pickled apple puree, cherries, pickled baby vegetables  
Smoked chicken breast, buckwheat soba noodle, summer vegetable salad, nam jim sauce  
Beetroot and lime cured salmon, soft herb salad, beetroot glaze & crème fraîche

## Mains

Fennel sugar & salt roasted pork, house turmeric sauerkraut, dauphinoise potato  
Chicken breast, chorizo potato rosti, Cajun corn puree  
Duo of buttermilk chicken – poached & southern fried, kale & leek puree, charred corn  
Basil pesto chicken breast, roasted tomato, red pepper, French lentils, crispy prosciutto  
Crispy skin pork belly, smoked chorizo, chili, preserved lemon & parsley risotto  
Slow cooked lamb shoulder press, plum compote, parsnip, macadamia  
Beef fillet, royal blue potato hash chips, buttered spinach, béarnaise sauce or garlic herb butter  
Star anise & soy braised beef cheek, Crushed chatts, broccolini, shiraz glaze  
Atlantic salmon, zucchini angel hair, confit cherry tomato & soft herb salad, crème fraîche  
Local snapper, lemon, garlic, nut brown butter, frits, green salad, fried capers  
Herb crusted barramundi, potato rosti, pea puree, micro greens  
Barramundi, herb and garlic potato, asparagus, lemon Chive butter

## Dessert

Banana banoffee tart, coffee glaze, double cream, shaved dark chocolate  
Lemon tart, blueberry compote, caramelized lemon, double cream  
Coffee Pannacotta, chocolate coffee beans, fresh berries  
Warm date pudding, brandy butterscotch sauce, vanilla double cream  
Dark Belgian chocolate mousse, wild berry coulis, praline  
Warm chocolate lava cake, salted caramel, spiced crème fraîche  
Citrus, lemon curd orange crumble, passionfruit, mint