

Standard Dinner Package

\$48 per person- 5 courses

course 1

Mixed dips plate + Marinated olives & caperberries

course 2

Goats cheese stuffed zucchini flowers w tomato & cardamon chutney

or

Crisp potato and duck mezzaluna w red pepper jam & wild rocket

course 3

Spiced scallops w cauliflower, sumac & olive crumbs

or

Seared king prawns on snow pea tendrils w salmon roe & bacon hollandaise

course 4

Parmesan quail breast w eggplant & haloumi sauté, pasterma & spiced carrot puree

or

Peppered lamb loin w sweet potato, caramelised onions, goats cheese & red wine honey

course 5

Dessert sampling plate

Rosebud Dinner Package

\$66 per person – 7 courses

course 1

Mixed dips plate + Marinated olives & caperberries

course 2

Goats cheese stuffed zucchini flowers w tomato & cardamon chutney

or

Crisp potato and duck mezzaluna w red pepper jam & wild rocket

course 3

Sumac & pepper soft shell crab w coriander aioli

course 4

Spiced scallops w cauliflower, sumac & olive crumbs

or

Seared king prawns on snow pea tendrils w salmon roe & bacon hollandaise

course 5

Slow cooked ocean trout w macadamia & coriander crust, tahina & swiss brown mushroom

course 6

Parmesan quail breast w eggplant & haloumi sauté, basterma & spiced carrot puree

or

Peppered lamb loin w sweet potato, caramelised onions, goats cheese & red wine honey

course 7

Dessert sampling plate

rosebud