

5-Course Gold Dinner



CANAPÉS

Kakadu Plum Duck Crêpe

Pumpkin Flower filled with aromatic spiced vegetables and a rich aged balsamic reduction

Blue Swimmer Crab Tartlet
finger lime and native herb aioli

Bread Roll butter medallion

ENTRÉE

Harbour to Hinterland
orecchiette pasta with slow-braised Gundagai lamb ragù, rosemary, wattle seed and aged parmesan

DESSERT

Pistachio & Gold layered chocolate cake with soft pistachio cream, accompanied by a delicate pistachio macaron and gold crumb

Trio of Australian Artisan Cheese served with crackers and Hunter Valley quince paste

APPETISER

Earth & Sea seared Australian scallops, beetroot velouté, citrus segments, salmon roe and ocean pearls

MAIN

Ember & Vine prime beef tenderloin, truffle-infused pumpkin purée, slow-roasted shallots, baby purple carrots, field mushrooms, Barossa red wine and thyme jus