

# MENU

## STARTER

Seared yellowfin tuna loin  
Beetroot leche de tigre,  
pickled cucumber & tempura  
wasabi leaf

or

Wild cep & roasted shallot  
layered parfait,  
hazelnut crumble & warm  
Parmesan foam, served in a  
martini glass (v)

## MAIN

Slow-cooked rib of beef,  
raspberry-pickled shallots,  
creamy mashed potato  
gratin, Cheddar & beef jus.

or

Roasted Jerusalem  
artichoke risotto,  
white truffle oil, 36-month-  
aged Parmesan & artichoke  
chips (v)

## DESSERT

Dark chocolate marquise  
New Guinea vanilla Chantilly cream, caramelised  
hazelnut & coffee ice cream

