

PRODUCERS of the MONTH

For your ultimate dining experience, a personalised five-course menu may be created by our Executive Chef.

Starters

Sydney Rock Oysters in Lime Mignonette Sauce

Parmesan Battered Oysters, Preserved Lemon and Basil Pesto

Tasmanian Salmon Pastrami, Micro Salad, Lemon Myrtle Emulsion

Caesar Salad of Yarramundi Cos Lettuce, White Anchovies, Crispy Pancetta

Sautéed Scampi with Slow-Cooked Beef Cheeks, Green Soy Beans

(v) Vine-Ripened Tomato Soup, Gin Jelly

(v) Warm Shaw River Buffalo Mozzarella, Truss Tomato in Puff Pastry, Rocket Salad

Main Courses

Oven-Roasted Boneless Western Australian Lamb Rack, Wild Mushroom Martabak and Tamarind Jus

Guava Juice Braised Angus Beef Rib, Caramelised Shallots and Cauliflower Purée

Black Angus New York Steak, Watercress Salad and Hand-Cut Chips

Paperbark Baked Queensland Barramundi, Capsicum Jam

Seared Sand Whiting on Mushroom Linguine, Broccolini and Conchita Tomato

Honey-Glazed Muscovy Duck Breast, Pan-Fried Turnip Cake

Sides

Beans and Peas with Pancetta and Pine Nuts

Sautéed Mixed Mushrooms

Wild Rocket and Shaved Parmesan

Roasted Rosemary Potatoes

(v) Vegetarian

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