



The Chef's Table

Chef Nick Collins

Saturday, November 17th 2018

Champagne and Amuse Bouche to start the evening

Duck Confit, Grapefruit Jam and Orange Brioche

FIRST COURSE (Choose one)

The King Crab – Green apple, citrus mustard

Foie Gras – Ravioli, leek, truffle,

Suckling Pig – Pickled carrot, balsamic reduction

SECOND COURSE (Choose one)

Poached Halibut – Radish medley, ginger dashi

Rack of Lamb – Truffled pasta, merguez Bolognese

Butter Poached Mediterranean Lobster – Yuzu foam, butternut squash manicotti

THIRD COURSE (Choose one)

Pan Roasted Quail – Veg brunoise, orange liquer foam

Beef Tenderloin – Fresh corn polenta, natural demi jus

Fresh Barramundi – Snow-pea salad, ginger butter

DESSERT COURSE

Chef's Special

Please indicate your desired selection for each course.

All menu options accompanied with Beer Flights.