



## Menu

### Arrival Canapes

Kangaroo, davidson plum & onion relish with wattle seed croute & micro heb radish

Vegan cheesy smoked cauliflower arancini with vegan aioli

Smoked salmon, with Kenilworth black ash triple cream brie, lemon zest, caper & dill blini

Prosciutto wrapped honey fig, smoked mozzarella & spiced cranberries

Confit infused seared mackerel, Noosa red black cherry tomato, roasted garlic puree, avruga caviar, finished with prosciutto dust & chervil

Arrival Drink: James Squire Ginger Mule

### First Course

Sea scallops, edamame pea puree, black sesame paste, brussel leaves finished with an infused chorizo & truffle oil, red radish & lemon balm

2021 The Ethereal One Vermentino, Fleurieu, South Australia

### Second Course

Pan seared duck breast, honey glazed carrots, onions & orange sauce

2021 Oakridge LVS 'Henk' Pinot Noir, Yarra Valley, Victoria

### Third Course

Grilled Mahi Mahi on kumara puree with pineapple & mango salsa & char grilled lime wedge

2021 Mockingbird Hill 'Dr J.W.D Bain' Riesling, Clare Valley, South Australia

### Fourth Course

Slow roasted Nolans blond rib fillet, parsnip, potato & mustard seed puree, grilled asparagus, James Squire beef

2020 Krondorf 'Old Salem' Shiraz, Bajussa Valley, South Australia

### Fifth Course

Noosa chocolate factory baked brownie baked brownie, topped with local strawberry compote & house made artisan Yandina macadamia ice cream

2021 Chapel Hill 'The MV' Bush Vine Grenache, South Australia

### Cheese Board to Finish

Kenilworth cheese, Woombye Cheese & Cedar Creek Cheeserie with wafer crackers and seasonal fruit, nuts & dried fruit

\*Dietary requirements must be communicated prior to the event