

## ENTREE

### **Souffle**

Twice cooked French onion and black truffle gruyere and parmessan souffle

### **Salmon and Seaweed**

Olive oil confit King salmon, seaweed and sesame salad.

### **Arancini and Cucumber**

Parmesan and risotto arancini, cucumber and chilli aioli, tomato and sea salt.

## MAIN

### **Fish and Eggplant**

Grilled market fish, eggplant ratatouille, scallop and coconut ceviche, tomato and capsicum creme

### **Beef**

Fennel and coriander peppered lamb rump, celeriac and garlic puree, spiced tomato chutney and fennel tempura

### **Duck and Carrot**

Crispy skin duck breast, carrot and sage puree confit rillettes and kipfler chips

## DESSERT

### **Pear**

Poached green pear with cardoman syrup and honey ice cream

### **Chocolate**

Hot chocolate and cinnamon ganache, apple doughnuts with fennel sugar fresh berry and coulis salad

### **Alto Cheeseboard**

A selection of local and international cheese, Fig and walnut loaf, Poppy and sesame lavoche. Selected dry and fresh fruit.