

Entrees

Crispy Calamari Ribbons, Ginger and Coriander Pesto with Peppercorn Gel

Green Beans, Fried olives, Goat's Cheese and Basil

Giant Arachne with Time Provolone and Salsa Verde

Bruschetta, Goats Cheese, Rosted Shallots, Pickle Fennel

Scallops, Sweet Corn Puree, Lemon Balm

Mains

Slow Roast Lamb Shoulder, Israeli Couscous, Heirloom Carrots, Labne

Pappardelle with Beef Cheek Ragu in a Rich Red Wine Tomato Sauce

Tempura Barramundi, Shiso Leaf, Oyster Mushroom, Ponzu Sauce

Pumpkin Gnocchi, Sage, Ricotta, Burnt Butter, Pine Nuts, Basil and Parmesan

Crispy Pork Belly, Roasted Potato's, Rocket, Lemon, Oregano

Desserts

Crème Brulee with Fresh Berries

Sticky Date Pudding

Eaton Mess

Pavlova

