



CANAPES

BBQ Emu on rosemary skewers with roasted garlic aioli

Twice cooked pork belly served with Illawarra plum sauce

Native yam puffs with chilli and bush tomato jam

DINNER MENU

Entree

Lemon myrtle salmon gravalax topped with cucumber and watercress salad and sweet lemon aspen dressing

Heirloom tomato tartartin accompanied by peppery rocket and yakajirra dust

Main:

Native pepper berry, rosemary and garlic beef fillet with sweet potato gratin, French beanettes and veal demi

Wild barramundi pan seared on creamy mash, dill cream, sautéed fennel and leek

Dessert:

Wattle seed panna cotta with confit riberry jelly

Lemon delicious flan with rosella flower coulis

**

Toby's Estate Organic Coffee and a selection of Tea

EXECUTIVE PACKAGE

Sparkling Brut Andrew Peace Masterpiece Cuvee NV

White wine Andrew Peace Masterpiece Sauvignon Blanc

Red wine Andrew Peace Masterpiece Cabernet Merlot