

Casalinga

Main

Macadamia & Hay Smoked Confit Pork Belly; clarified butter fried pomme Parisienne, garlic & lemon sautéed purple kale, compressed apple & youngberry stock sauce (gf)

300g Miso Marinated Porterhouse; sweet potato fondant, roast baby king brown mushroom, chive cream, teriyaki reduction, wasabi leaves (gf)

Fish of the Day (gf)

Bouche de Lait & Caramelised Shallot Ravioli; roast beetroot, pear & candied walnut, muscat reduction, tendrils leaves

Dessert

Hazelnut Orange Pudding; bacio mousse, brandy snap, orange chocolate ice cream, toffee hazelnuts, whipped cream (gf)

Crème Catalan Panna Cotta; titanium balloon meringue, vanilla Anglaise, Pedro Ximénez ice cream, churros crumbs (gf)

Sweet Vanilla Pastry Tart; filled w/ yuzu curd, vietnamese chocolate ganache, pineapple & ginger sorbet, dehydrated yuzu flakes

Chocolate Banoffee; chocolate pastry, salted peanut caramel, caramelised banana, licor 43 clotted cream, dark chocolate coffee beans, Kahlua & espresso ice cream