

Jim Stynes Room

ENTRÉE *(to share)*

CHARCUTERIE Parfait, cured meats, selection of that's amore cheese, house pickles, marinated chargrilled vegetables, white bean dip, grissini

MAIN *(choice)*

CHAR GRILLED BEEF FILLET Braised ox cheek pithivier, celeriac roasted onions, smoked marrow Bordelaise

PANCETTA WRAPPED CHICKEN Parsnip puree, chicken wing 'kiev', peas, zucchini flowers, native thyme jus

PAN FRIED WILD BARRAMUNDI Fregola braised with saffron & tomatoes, pipis, king prawn, fennel, bisque

HAND MADE RICOTTA GNOCCHI Sauteed forest mushrooms, truffled egg yolk, warrigal greens, parmesan

DESSERTS *(choice)*

MACADAMIA CARAMEL 'SNICKERS' Milk chocolate mousse, roasted peanut gelato

YARRA VALLEY RASPBERRY CHEESECAKE White chocolate & mascarpone, raspberry coulis, vanilla sable fresh raspberries