



Tastes of the Wild

MENU

Canapés

Szechuan & sesame tuna,
wasabi crème fraiche & lemon soy
Spicy red curry chicken satay, roasted peanut
& coconut sauce with fresh Asian herbs
Smoked mozzarella, basil & champagne risotto
arancini with herb panko & saffron aioli
• **Watkins Blanc de Blancs NV** •

Entrées

Confit Tasmanian salmon, hot pickled baby fennel,
cauliflower skordalia, caramelised cauliflower
florets, ocean herb chimichurri & salted crispy skin
• **Lake Breeze Pecorino 2025** •
• **Kimbolton Fiano 2025** •

Braised free range pork belly, chorizo, spicy plum,
parsnip cream, charred corn husk & apple butter
• **El Desperado Rosé 2025** •
• **Bremerton Tempranillo Graciano 2022** •

Main

Angus pure beef fillet au poivre, brown
butter galette, button onion, charred broccoli,
brandy & black pepper cream
• **Bleasdale Frank Potts 2022** •
• **Ben Potts Fiddle's Block Shiraz 2021** •

Dessert

Mini mascarpone cheesecakes,
chantilly cream & fresh strawberries
• **Bremerton Mistelle NV** •
• **The Pawn Fiano 2019** •