

Evoo

ENTREES

*Charcuterie Plate of
Pork and Pistachio Terrine, Chicken Liver Parfait, Sliced Wagyu Bresaola,
Piccalilli Marinated Vegetables, Beetroot Chips and Marinated Danish Fetta*

*Marinated Sashimi of Bluefin Tuna with Pickled Watermelon, Dehydrated Black Olives
and finished with a Hazelnut and Prosciutto Dust*

Twice Smoked Bacon Broth with thinly sliced Cauliflower and a Crisp Quail Egg

Pan Seared Spatchcock with a Smoked Bacon Spaetzle finish with Picholine Olive Tapenade

MAINS

*Slow Cooked Belly of Pork with a Sous Vide style Pork Fillet, Chef Made Black Pudding,
and a rich Celery and Apple Jus and Parsnip Puree*

Chef Made Tortelloni of Braised Beef Cheek with a Wild Mushroom Jus

*Pan Seared Red Emperor accompanied by a Coriander Emulsion,
rich Potato Fondue Topped by Shaved Calamari*

*Twice Cooked Breast of Duck with Confit de Canard finished
with Asian Braised Celery and topped by Mustard Spume*

*Charred Kangaroo cooked to Medium Rare with a Chevre Macadamia Tartlet
and finished by a Chocolate and Raspberry Oil*

DESSERTS

A Vacherin of Poached Fruits with a Kaffa Lime Jelly and Star Anise, Cinnamon Sorbet

A Chocolate Delice filled with Carmel and enhanced by Caramelised Almonds and Yoghurt Sorbet

*A Chef Made Lemon Crème Cigar with a Walnut Sorbet sprinkled with Chocolate Soil
and a Walnut, Pistachio Crumble*

*Cheese Platter for One
Milawa Blue, Mt Jagged Alexandri Cheddar, Ashed Goats Cheese*

Two Course Dinner \$69 p/person

Three Course Dinner \$84 p/person