



## Shared dining offering

### GRAZING STATION

Chorizo seco  
Duck pâté  
Salchichón salami chorizo  
Pequillo peppers  
Serrano Ham  
Kalamata olives  
Baby gherkins  
Lavoush  
Smoked duck breast  
Chipotle  
Caper berries  
Mesquite smoked chicken  
Firecracker cheese  
Goat's cheese log  
Binnorie feta  
Quince paste  
Beetroot relish  
Pink oyster mushrooms  
Grissini

### SHARED MAIN COURSE Select three dishes

Charred Darling Downs beef eye fillet, green onion mash, portobello mushroom, Dutch carrots, pearl onion, lardon & shiraz jus (GF)  
Roast duck breast, crispy chats, bokchoy, Grand Marnier Orange glaze & orange crisps  
Two pin lamb rack & yoghurt marinated back strap, Greek potato, wilted spinach, rich jus, parsley oil (GF)  
Corn fed free roaming chicken supreme with crisp pancetta, kumara & sage gnocchi, garlic kale, rich porcini mushroom sauce  
Roast barramundi fillet, warm sweet potato & coriander salad, asparagus spears, beurre blanc (GF)

### Accompanied by

Artisan breads with unsalted butter, olive oil & balsamic  
Duck fat roasted baby Desiree potatoes (GF)  
Steamed seasonal greens with roast corn salsa (GF)  
Heirloom tomatoes, baby bocconcini & aged balsamic

### DESSERT STATION

Salted caramel tarts  
Coconut & lime pana cotta  
Macarons  
Tiramisu  
White chocolate & raspberry cheesecake  
Choc brownie with chocolate mousse  
Mango cheesecake  
Assortment of fruit