ANGELO OCHOA

PRIVATE CHEF

MENU

Fermented Potato Sourdough
Cultured butter and salmon roe

ENTRÉE — CHOICE OF

Beef Tartare
Pickled shallots, capers, cornichons, smoked truffle dressing and crispy pommes Anna

Smoked Burrata
Roasted grapes, prosciutto, pistachio and basil oil

Cured Snapper
Yuzu ponzu, green apple and fennel foam, cucumber and finger lime

MAIN COURSE — CHOICE OF

Duck Breast
Smoked beetroot purée and baby carrots glazed with honey and orange reduction, mixed herbs

Eye Fillet
Fondant potato, glazed king oyster mushroom, charred shallot and black garlic jus

Mushroom Risotto
Wild mushrooms, Parmesan and truffle emulsion

Seafood Risotto
Prawns, calamari, mussels, cherry tomatoes, basil and chilli oil

DESSERT — CHOICE OF

Coffee, Corn & Whisky
Sweetcorn, whisky and peanut butter ice cream, coffee crémeux, almond and cocoa crumb

Limoncello Tiramisu

CHILDREN'S MENU

TO BEGIN

Mini Potato Sourdough
Whipped cultured butter

MAIN COURSE — CHOICE OF

Potato Gnocchi
Choice of Napolitana sauce or butter sauce with Parmesan

Mini Eye Fillet
Creamy mashed potato, honey-glazed carrots and beef jus

DESSERT — CHOICE OF

Chocolate Brownie
Vanilla ice cream and fresh berries

Mini Tiramisu
Mascarpone cream, vanilla sponge and cocoa

EXTRAS

Fresh Oysters
Smoked cauliflower and white miso espuma, burnt mandarin

6 for $40 | 12 for $70

Oysters
Green apple mignonette, finger lime and tarragon oil

6 for $40 | 12 for $70