

CHAPA



FORMAL SIT DOWN

ENTREES

Beetroot, sweet olives, burrata, pecan nuts & vino cotto (V)(GF)
Shaved zucchini w toasted almonds, mint, basil & parmigiano reggiano (V)(GF)
Heirloom tomatoes, olives, oaxaca cheese, basil oil (V)(GF)
Seared pear wrapped in jamón Ibérico, burrata & mixed greens (GF)
Tuna Tiradito - miso sauce, raw tuna, salmon roe, puffed millet (GF)
Beef Tartare- wagyu beef, baby caper berries, seeded mustard, olive oil crackers
Prawn & cuttlefish ceviche, plantain chips & salsa golf (GF)
Vitello Tonnato - Thinly sliced wagyu beef, tuna mayonnaise, preserved mackerel, date & caper vinaigrette. (GF)
Roasted prawns, coconut foam chilli oil, lime and fresh herbs (GF)
Pan Roasted scallops, tomato salsa, black garlic & parsley oil (GF)
Red wine octopus, cauliflower puree & watercress (GF)
Potato & sage gnocchi, lamb shoulder ragu, edamame beans

MAINS

Salmon, celeriac puree, asparagus, pepita sauce (GF)
Barramundi, coconut rice, sauté bok choy, salsa verde (GF)
Corn tamale, braised black beans, chocolate mole, salsa criolla (V) (GF)
Spatchcock, corn cream, black bean oil, mango, apple salad (GF)
Pork belly, mustard dressing, brussels sprouts, 12hs chickpea puree (GF)
Porchetta, savoy roasted cabbage, pipi sauce, creamy provolone white polenta
Pan-roasted Mirrol Creek lamb loin, labneh, mashed potato, crushed peas & mint (GF)
Crispy Mirrol Creek lamb shoulder, hummus, harissa, snow peas (GF)
Greenstone creek beef short ribs, rosemary garlic potatoes, pickled red cabbage salad, chimichurri (GF)
Beef rib eye, jus, roasted heirloom carrots (GF)
Vegetable moussaka (V)

DESSERT

Baked bitter chocolate tart, salted caramel cream, bourbon pecan crunch
Mille feuille - Coconut crème patissier & strawberry compote on layers of puff pastry
Rhubarb frangipane tart & cream fraiche
Warm bread pudding with banana & caramel, vanilla ice-cream
Hot apple pies, spiced custard, rum & raisin ice-cream
Soft merengue pavlova seasonal fruit, cream, passion fruit & dark chocolate (GF)
Flan with dulce de leche & cream
Dulce de leche crêpe
House made tiramisu
Banana Split – Grilled banana in skin, butterscotch syrup, hazelnut praline & vanilla ice-cream (GF)
Petit fours: lulo & feijoa bon bon, lemon & lime tarts, madeleines with raspberry compote, chocolate macarons