



Orléans

3 Course Set Menu

\$85 pp

Entrée

*Honey & Thyme Baked Goats Cheese
Truffle Oil, Garlic Croutons*

*Buffalo Wings
Coriander Lemon Crema*

*Confit Salmon Rillettes
Compressed cucumber, Coriander dressing
seaweed cracker*

Mains

*Sticky Beef Cheeks, Potato Soufflé,
Wilted Greens, Baby Carrot;
Mushroom Braise*

*Blackened Swordfish,
Pistou Snow Peas, Chardonnay Velouté,
Dill Oil, Caviar*

*Wild Mushrooms, Vintage Cheddar & Potato
Soufflé, Macadamia, Creole Pumpkin Purée;
Baby Carrots, Wilted Greens*

Sweets

*Vanilla Beignets
White Chocolate & Poppy Seed Mousse, Amarena Cherry Coulis
Salted Caramel*

*Chocolate & Hazelnut Crèmeux
Raspberry gel & Honeycomb*

*Coconut Panna Cotta,
Almond Nougatine, Mango Ganache
Freeze-dried Mango*

