



## orchard chef's table

- \$70/pp

### **GARLIC BREAD 4OZ**

- cheese stuffed, freshly toasted, seasonal herbs

### **COURSE 1**

- Tiger Prawn - crispy rice crust, lemon, chili aioli (*df*)
- Cauliflower - chili garlic bechamel, turmeric pickled cauliflower, gremolata (*gf*)
- Beet Salad - labneh, orange, dill, toasted hazelnut (*gf*)
- Salmon Crudo - ponzu, bonito gel, nori (*gf, fd*)

### **COURSE 2**

- Pan Roasted Half Chicken - gochujang glaze, kale apple salad, crouton, buttermilk dressing
- Mushroom Risotto - dashi, marinated egg, tarragon oil, porcini powder (*vf*)
- Bucatini - pork ragout, gochujang rose sauce, arugula, grana padano
- Cioppino - clams, prawns, scallops, olives, marinara, grilled sourdough

### **DESSERT**

- White Chocolate Tiramisu - espresso jelly, mascarpone, lady finger
- Rocher Chocolate Cake - hazelnut bavarois, chocolate ganache, namelaka (*gf*)