

* *Feast* *

Princess Private Dinners



Shared Entree

Black olive sourdough, smoked salt, butter (V)

Scorched trout, tamari shallot wash, spiced seaweed wafer (GF DF)

Hen & Hog terrine, piccalilli shine, red elk leaf (GF)

Aubergine, golden sesame, miso parsley pesto (VG GF)

Palate Cleanser

Princess limencello, crystalised rind, balm refreshment (VG GF)

Shared Main

Wagyu Terres, wild mushroom reduction,
celeriac, truffle jus (GF)

Murray cod, sweet corn velvet,
jalapeno spiked heirloom tomato salsa (GF)

Citrus grilled courgette, chickpea salad greens,
native lime dressing (VG GF)

Roasted kipflers & Jerusalem artichoke,
sage salt, extra virgin (VG GF)